

Steindorfer Rose 2016

Region: Austria-Burgenland-Neusiedlersee

Soil: Black Soil

Grape Variety: 40% BF, 30% SL, 30% ZW

Output: 6.000 l/ha

Closure: Srewcap

Size: 0,75l

Alcohol: 12.0 vol

Acidity: 5.7 g/l

Residual Sugar: 2.3 g/l

Vinification: 6 months in steel tanks

Character: Blend of 40% Bf, 30% Sl and 30% Zw. The bouquet is a lovely mix of fresh strawberries and red berries, which follow through on the palate. It is round, soft, crispy and has a really refreshing dry finish. Ideal for a great summertime or an aperitif!

Food pairings: Fried zander with vegetables, Blanched chicken breast, Cream cheese

Packaging: 0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314098

