

# Mittelbach 2023 Zweigelt Rose

## (Kremstal, Austria)



**Tegernseerhof**, located in the Wachau region at Unterloiben just below Durnstein, is the property of the **Mittelbach** family. It claims a tradition on dating back to the Middle Ages when it was built in 1176 by the Benedictine community of the Tegemsee Abbey, and like many medieval abbeys Tegemsee was a center for learning and culture, producing illustrated manuscripts as well as wine. At the turn of the 19<sup>th</sup> century the property was acquired by the Austrian Imperial family and some decades later it passed into private ownership. Today **winemaker Martin Mittelbach** is the sixth generation of Mittelbachs to lead the family enterprise. When Weingut Tegernseerhof became a member of the "Vinea Wachau" consortium in 2009 they had to give up any vineyards outside the Wachau, which in this instance impacted all their holdings in Kremstal, all planted to Zweigelt.



Happily, they were able to lease these vineyards to **Hans Mittelbach**, Martin's uncle, **who makes this rose Zweigelt at his winery in Rohrendorf. The 2023 vintage the first time with the Mittelbach M-label.** Hans Mittelbach and his son Franz now oversees all aspects concerning quality **grapes are hand-harvested, a strict selection is made, the grapes are gently pressed, and the maceration is for only one hour.**

Fermentation is entirely in stainless steel to ensure fresh aromas and flavors. This rose is estate-bottled and the entire Zweigelt production is devoted to rose wine no red wine is produced. The beautiful coral pink color is enough to get your mouth watering. The bright fruit-filled nose is loaded with delicate cherry and red currant notes. The **crisp, refreshingly dry, light to medium-bodied palate is perfectly balanced** and showcases the fresh cherry and delicate red currant flavors. Perfectly at home on any picnic, delicious with fried chicken and tames the heat when paired with spicy dishes. There is also a slight watermelon note that makes it perfect for summer sipping and a great pairing with barbecued shrimp.

