

Vitikultur MOSER

ZWEIGELT ROSÉ 2023

Apetlon Burgenland



VINEYARD

Hedwighof und Hollabern

SOIL

Subsoil: silty-sandy quartz-gravel with a notable share of carbonates (limestone, dolomite rock).
Topsoil: a layer of calcareous black soil (tschernosem)

HARVESTING DATE

End of August 2023

GRAPE PROCESSING

de-stemming, partially immediate pressing and "saignée"-method

FERMENTATION

Spontaneous fermentation in stainless steel

MATURING

Stainless steel

BOTTLING

February 2024

ALCOHOL

12.5 % vol.

ACIDITY

4.2 g/lt.

RESIDUAL SUGAR

1.7 g/lt.

CHARACTERISTICS

Cheerful raspberry red. A scent of wild hollyhock blossom and berry leaves. On the palate delightful wild strawberries. A beautiful acidity, delicately creamy with a lively long-lasting grip.

FOODPAIRING

Backhenderl (Austrian fried chicken)

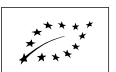
AGEING POTENTIAL

2028

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