



2023 ROSALIE® Rosé

A wine named after our daughter. Freshly filled and ready to drink for spring. The destiny of our Zweigelt and Pinot Noir grapes is 100% dedicated to our Rosé. Not a by-product of red wine production but intended entirely on its own.

After 100% manual harvest, there is overnight maceration in the wine press. Afterwards, the grapes are pressed, and the juice is poured into an open wooden fermentation vessel. There, spontaneous fermentation begins, as is typical for all our wines, and the wine is given time to fully develop. ROSALIE® is a mature wine that presents itself as a sensational companion to food — complex, dry, and elegant. The Pinot Noir component adds a certain complexity and guarantees great aging potential.

HANDPICKED, BIODYNAMIC, SPONTANEOUSLY FERMENTED

Variety:	Blauer Zweigelt & Pinot Noir
Origin:	Wagram / Kamptal
Soil:	Löss & Schotter
Age of the vines:	15 bis 25 Jahre
Fermentation:	Spontaneously
Alcohol:	12,5 %
Residual Sugar:	1,1 g/l
Acid:	4,9 g/l
Drinking Temperature:	8°C - 10°C