

Zweigelt Rosé 2015

WEINGUT MARKUS HUBER, TRAISENTAL, AUSTRIA



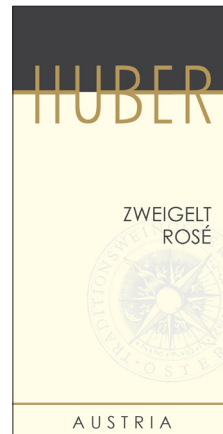
HARVEST & VINTAGE NOTES

SITE: Different single vineyard parcels from the Traisental region; age of vines between 10-50 years

VINIFICATION: Selection of the best physiologically ripe grapes; crushed; skin contact for 2 hours; pressed; fermented in stainless steel; kept on the lees for 3 months

TASTING NOTES: Intense aroma of red berries and fresh green grass, hints of blossom honey, multi-layered, fresh as well as round and a little bit creamy, inviting and direct style, an ideal summer wine!

PAIRING SUGGESTIONS: Trout or light meat dishes as poultry, perfect with BBQ.



GRAPES: 100% Zweigelt

ALCOHOL: 11.5%

RESIDUAL SUGAR: 1.8 g/L

PH: 3.6

TOTAL ACIDITY: 6.3 g/L

