

# Rosé Blaufränkisch

## 2012

Rosé is made from red wine grapes. Contrary to red wine production, the grapes used for Rosé are pressed almost immediately after the harvest. During this short period the juice takes up only little colour from the grape skins and the wine attains its typical Rosé colour. The character of a Rosé wine lies in between whites and reds. It combines the fresh and juvenile fruitiness of a white wine with the fullness of a red. Therefore fruity red wine grapes are preferred in Rosé production. We like to use Blaufränkisch because of its frisky acidity and distinguished flavour.

### Tasting Notes:

Our Blaufränkisch Rosé shows a beautiful red colour. The aromatic bouquet already hints at its fruity character. The Rosé inspires with an exquisite freshness that is emphasized by its fine balance of sweetness and acidity.

### Food Suggestion:

Well suited to a cold meal, starters or to light vegetable dishes. Also ideal for light meat, fish or just for enjoying a few comfy hours in company.

### Aging Potential:

Best to drink within 2 years after the harvest.

### Drinking Temperature:

12 °C

**Alcohol content:** 10,5 %vol

**Sugar Content:** 8,5 g/L

**Acidity:** 6,5 g/L



Red and friendly like the ladybug.

A welcome guest in our vineyards. Ladybugs are valuable creatures that like to feed on plant lice and thereby help to keep our vines healthy in a natural way. A good thing not only for our vineyards but also for garden owners all over the world. The colour resemblance is just a coincidence though. The Rosé obtains its natural colour from the grapeskins only.



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