



## Rosé 2025

Rosé is made from red wine grapes. Unlike red wines, however, it is pressed almost immediately after harvesting. In this short period of time only little color from the skins of the berries reaches the juice and the wine gets the typical color of a rosé. In terms of character, rosé wines lie between white and red wines. They combine the freshness and tangy fruitiness of white wine with the richness of red wine. Therefore, very fruity red grapes are preferred for rosé, which give the wine a lively acid structure and guarantee a particularly fine aroma.

### Tasting notes

Our rosé is lightly red colored with a delicate floral bouquet and hints of strawberry. It also inspires with its fruity, aromatic effervescence, in which the finely balanced interplay of sugar and acidity is particularly harmonious.

### Food suggestion

Ideal with light meat and fish dishes, casseroles or simply as a wine for a cozy get-together.

### Ageing potential

Best to drink within 2 to 3 years after the harvest.

### Details

Drinking Temperature: 12° C, Alcohol Content: 11.5 %vol, Sugar Content: 3.1 g/L, Acidity: 6.4 g/L, Energy per 100 mL: 290 kJ / 69 kcal



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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.