



JOSEF EHMOSER

ROSÉ

VOM ZWEIGELT

2018



VARIETY:	100 % Zweigelt
ORIGIN:	Wagram
HARVEST DATE:	10 – 12 September 2018 100 % hand harvest of selected fruit in the vineyard
SOIL:	Loess with stony brown earth
VINEYARD:	Estate level wine from the vineyards in and around Grossweikersdorf
YIELD:	55 hl/ha
MUST WEIGHT:	17 – 18°KMW; 88 Öchsle
FERMENTATION:	Stainless steel tanks at approx. 19°C
AGING:	Stainless steel tanks, aged on the fine lees
ALCOHOL:	12 %
TOTAL ACIDITY:	5.5 g/l
RESIDUAL SUGAR:	2.9 g/l

DESCRIPTION: This rosé produced from Zweigelt grapes is quite the charmer. Gentle maceration, pressing and cold fermentation all enhance this pink delight, leaving it as beautiful in the glass as on the palate. Packed with refreshing fruits, this linear rosé presents a delicious yet nuanced accompaniment to any meal. With traces of red berries and sweet cherries, it begs to be enjoyed well beyond just the summer months.

PAIRING RECOMMENDATIONS: Appetizers, barbecued dishes (vegetables, chicken, sausage, etc), steamed fish, Austrian snacks

“ALWAYS THE CHARMER, BEWITCHING, FRUIT-FORWARD AND NUANCED.
THIS ROSÉ IS SIMPLY DELICIOUS.”

WEINGUT JOSEF EHMOSER

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