



# JOSEF EHMOSE

*Rosé*

VOM ZWIGELT  
2021



**VINEYARD:**

Estate level wine from the vineyards in and around Grossweikersdorf

**ORIGIN:**

Niederösterreich

**VARIETY:**

100 % Zweigelt

**SOIL:**

Loess with stony brown earth

**HARVEST DATE:**

29 – 30 September 2021  
100 % hand harvest of selected fruit  
in the vineyard

**YIELD:**

55 hl/ha

**MUST WEIGHT:**

16.5 – 17.5°KMW; 85 Öchsle

**FERMENTATION:**

Stainless steel tanks at approx. 19°C

**AGING:**

Stainless steel tanks, aged on the fine lees

**ALCOHOL:**

12 %

**TOTAL ACIDITY:**

6.7 g/l

**RESIDUAL SUGAR:**

Dry

**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 EHMOSE**



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