



JOSEF EHMOSER

Rosé

VOM ZWEIFELT
2023



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| VINEYARD: | Estate level wine from the vineyards in and around Grossweikersdorf |
| ORIGIN: | Niederösterreich |
| VARIETY: | 100 % Zweifelt |
| SOIL: | Loess with stony brown earth |
| AGRICULTURE: | Organic AT-BIO-402 |
| HARVEST DATE: | 21 – 22 September 2023 |
| MUST WEIGHT: | 16.5 – 17.5°KMW; 85 Öchsle |
| FERMENTATION: | Stainless steel tanks |
| AGING: | Stainless steel tanks, aged on the fine lees |
| ALCOHOL: | 12 % |
| TOTAL ACIDITY: | 5.8 g/l |
| RESIDUAL SUGAR: | Dry |
| DESCRIPTION: | This rosé produced from Zweifelt 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. |

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| PAIRING RECOMMENDATIONS: | Appetizers, barbecued dishes (vegetables, chicken, sausage, etc), steamed fish, Austrian snacks |
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“ALWAYS THE CHARMER, BEWITCHING, FRUIT-FORWARD AND NUANCED.
THIS ROSÉ IS SIMPLY DELICIOUS.”



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