



JOSEF EHMOSER

Rosé

VOM ZWEIFELT
2024



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:	3 – 4 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:	5.6 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.

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.”



AT-BIO-402
AT-Landwirtschaft



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