

TSCHERMONEGG WINERY – SOUTH STYRIA

Rosé Frizzante

Austria

ORIGIN	Austria
VINIFICATION	Wine with added carbonation
CLOSURE	Screw cap
GRAPE VARIETY	Blauer Zweigelt
IDEAL DRINKING MATURITY	Ideal within the next 2 years

FOOD RECOMMENDATION

Sulmtal chicken · Char fillet with herb crust · Wild salmon with walnut butter on basmati rice

ANALYTICAL VALUES

11.0% vol · 8 g/l residual sugar · dry · 6.0 g/l acidity

WINE DESCRIPTION

Appearance: delicate rosé

Aroma: raspberry & strawberry notes

Palate: juicy youthful fruit, subtle yeast, balanced acidity, fine texture, spicy pear■quince finish

THE 2024 VINTAGE

- Almost snowless warm winter
- Early budding due to mild temperatures
- Mid■April cold spell
- No frost damage due to high vineyards
- Cool flowering period with rain
- Hot, dry summer & late summer
- Early harvest end of August
- Excellent balanced quality

EAN CODE Bottle: 9120117891603 Carton: 9120117892082

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