

Organic Rosé

"Moments" 2025

Origin	Niederösterreich
Grape variety	Cuveé aus 7 Traubensorten
Category	Bio-Qualitätswein
Analysis	Alc: 12% vol, Acidity: 6.7 g/l, Rs: 4.1 g/l, dry
Potential	2026-2036

Site

The grapes are sourced from the estate's finest red wine plots, all characterized by calcareous conglomerate soils. Some terraces are planted at altitudes of up to 380 meters. The region enjoys a cool climate with pronounced diurnal temperature swings.

Vinification

The grapes are harvested exclusively in the morning and pressed directly. Pinot Noir is partially vinified by the Saignée method. The wine was fermented under temperature control at 20°C. 80% of the wine was aged in steel tanks, 20% in used 500 l Burgundy tonneaus and 225 l barrique barrels. There was an aging period of 4 months on the fine lees.

Tasting notes

MOMENTS Rosé captivates with its bright, salmon-pink hue. The bouquet reveals delicate notes of light fruits, fresh strawberries, and floral nuances. The palate is marked by elegant minerality and refined elegance.

Serving suggestion

Serve chilled (8-10°C), good with grilled poultry and seafood, salads or as an aperitif.

EAN13 code bottle 9120013674805

EAN13 case code 9120013674812



Nährwertangaben