

SCHÖDL LOIDESTHAL

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Roséngarten Rosé Blend

Österreichischer Qualitätswein, Niederösterreich, Loidesthal, trocken

Wine description

Refreshing rosé wine with color of light salmon red with delight and filigree body and long palate. Gently aromas like red berries and rose blossom.

Vinification

This blend is made out of 70% Pinot Noir and 30% Zweigelt. The biggest amount of the grapes was harvested in the middle of September to get primary fruit and freshness. After whole bunch pressing the most was slowly fermented in stainless steel to get these fine primary aromas of berries and roses. The second, more riper part, is made out of bleeding juice and was fermented in big oak barrels to gain volume and power. After blending those, the wine was bottled in February.

Drink recommendation

perfect with seafood, light salad dishes and on the terrace

<i>Varieties</i>	Pinot Noir, Zweigelt
<i>Block</i>	around Loidesthal
<i>Soil</i>	Löss, Loam, sand
<i>Crop</i>	6500 kg/ha
<i>Alcohol</i>	12,0% vol.
<i>Sugar</i>	2 g/l
<i>Acidity</i>	6,0 g/l
<i>Drink!</i>	2018-2022

