

FRITSCH

WAGRAM ROSÉ 2022

Wagram DAC, Gebietswein

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Wagram DAC, Gebietswein
Site:	regional vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 100 % 25 - 45 years 3500 - 4000 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south
Sea Level:	220 - 240 m
Soil:	loess large



WEATHER / CLIMATE

Average Rainfall Per 450 - 750 mm

Vintage:

CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes
Mazeration:	5 hour(s)
Fermentation:	spontaneous steel tank 3 month(s) temperature control: yes 22 - 25 °C
Maturing:	steel tank 3 month(s)



Weinberghof Fritsch | Schloßbergstraße 9 | 3470 Kirchberg am Wagram | Austria

info@fritsch.cc | www.fritsch.cc |  www.fritsch.cc/alleweine | www.instagram.com/weingutfritsch/ |

www.facebook.com/people/Karl-Fritsch/100064128931447/?ref=page_internal

Bottling:	screw cap
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine rose dry
Alcohol:	11.5 %
Acid:	5.8 g/l
Residual Sugar:	1.8 g/l
Certificates:	respect - BIODYN, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2023 - 2028

WINE DESCRIPTION

Juicy white cherries in the nose, meadow flowers, wild strawberries. Very drinkable, at the same time quite viscous in texture; crisp acidity on the palate, long! Cherry stones in the aftertaste. Makes you long for another sip!

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.