

RABL

— seit 1750 —



Zweigelt Rosé 2022

Österreichischer Qualitätswein

Wine Description

The salmon-colored rosé impresses with fruity aromas of raspberries, strawberries, lemon balm and cherry. A light summer wine that guarantees a lot of drinking fun due to its fearlessness and animating acidity!



Wine Type:	still wine rose dry
Alcohol:	11.5 %
Acid:	6.2 g/l
Residual Sugar:	7 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2023 - 2025

Vineyard

Vineyard Site:

The grapes for the Zweigelt rosé grow in different vineyards in Kamptal.

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Kamptal
Varietal:	Zweigelt 100 %
Soil:	loess clay

Weather / Climate

Vintage description:

The grape harvest started a little earlier than in the previous year, the main harvest took place between mid-September and the first week of October, the grapes were very ripe and healthy. Due to the heat, the berries were smaller, resulting in lower juice yields, but also more concentrated, denser and, in the case of the red wines, darker wines.

Harvest and Maturing

Malolactic Fermentation: no



Whole Grape Pressing:	yes
Fermentation:	selected yeast Zweigelt stainless steel barrel temperature control: yes 18 °C
Maturing:	stainless steel tank 4 month(s)

Winery

The black raven on Rabl wine labels represents high quality single vineyard wines and animating entry-level wines. Scrupulous work with unerring attention to detail in the vineyards and the cellar is the basis for superb wines that earn recognition from wine specialists and numerous accolades from all over the world.