

2023

# Nr. 25 - Blaufränkisch Rosé PetNat

Sparkling & semi-sparkling wine, Austria



## Vineyard

Großhöflein – Limestone –  
organic farming - soft pruning –  
organic compost

## Cellar

handpicked – fermentation starts  
in stainless steel – fermenting  
must gets filled into bottle – 8  
months on the lees -degorgement

## Tasting Note

raspberry – rosehip – refreshing -  
bread

## Food Pairing

Aperitif - salads – fruity desserts

WINE: 25  
VINTAGE: 2023  
NUMBER: 202/450

VARIETY	Blaufränkisch
WINE TYPE	Pétillant Naturel
OENOLOGY	first fermentation in bottle
AGEING	8 months lees contact
TOTAL ACIDITY	7.7 g/L
PH-RES. SUGAR	2.95 : 3.5 g/L



Varietal  
Blaufränkisch

Flavor  
brut

Alcohol  
11 %

Residual Sugar  
3.5 g/l

Acid  
7.7 g/l

Drinking Temperature  
10 - 12 °C

EAN  
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