

TINHOF ROSÉ 2023



Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Eisenstaedter single vineyard Steinriegel
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 35 - 50 years
Geographical Orientation:	south east
Sea Level:	180 - 220 m
Soil:	calcareous large brown earth gravelly

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

Harvest:	handpicked September 12
Fermentation:	spontaneous
Maturing:	steel tank 4 month(s)
Bottling:	screw cap

Data

Wine Type:	still wine rose dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2024 - 2027

Awards

Falstaff:	91
Jancis Robinson:	16,5

Wine Description

Fresh, fragrant and perfect for summer or as an aperitif. 100 % Blaufränkisch.