



## Vorgeschmack Rose

### Wine details

Producer	Arndorfer
Vintage	2019
Varieties	100 % Zweigelt Rose juice + skins of Grüner Veltliner
Fermentation	Stainless steel
Maceration	14 hours on Zweigelt skins before pressing; 14 days on GV skins during fermentation
Yeasts	fermentation with native yeasts
Ageing	70 % stainless steel, 30 % used barrique French oak
Filtration	Not filtered
Residual Sugar	1,0 g/lt.
SO <sup>2</sup>	approx 15 mg/lt.
Alcohol content	12%
Production	4000 bottles

### Vineyard details

Soils	Loess with gravel
Altitude	ZW: 286-319m; GV: 251m
Vine Age	ZW: planted 1989; GV: planted 2007

