

CHRIST



PETERSHOF ROSÉ 2022



INFORMATION

Alcohol: 12,0 Vol.-% Bio
Residual sugar: 2,6 g/l Vegan
Acidity: 5,7 g/l Low histamine



ORIGIN

Oldest Bio-certified vineyard in Vienna since mid 1980
Vienna/Bisamberg/Ried Wiesthalen



TERROIR

Flysch, clay minerals



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Zweigelt



VINIFIKATION

The grapes are harvested by hand. Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing. Fermentation and maceration in stainless steel for approx. 6 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Super fresh, the Rose is very dry but nonetheless it smells like sweet red fruits, strawberry-raspberry-cherry, a slight touch of lavender.
Perfect for hot summer days.



FOOD PAIRING

Suited as aperitif, Barbecue, summer salads, and grilled fish.



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