

CHRIST



PETERSHOF ROSÉ 2023



INFORMATION

Alcohol: 12,0 Vol.-% Bio
Residual sugar: 5,6 g/l Vegan
Acidity: 5,1 g/l



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

Fine and fresh, well integrated fruit aroma of strawberry and cherry, animating to drink, full-bodied, lively acidity, good grip, juicy, with a nice finish.



FOOD PAIRING

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

