

# CHRIST



## PETERSHOF ROSÉ 2024



### INFORMATION

Alcohol: 12,0 Vol.-%    Bio  
Residual sugar: 3,9 g/l    Vegan  
Acidity: 5 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.

