

## HEIDEBODEN Rosé 2024

Refreshingly fruity with crisp cherries, strawberries and sour cherries on the palate. Fine, animating flavour on the finish.





 **VARIETY:** Blend of Zweigelt, Blaufränkisch & St. Laurent

 **ORIGIN:** Burgenland

 **MATURATION:** In steel tank

 **HARVEST:** Mid to end of September with careful selection in the vineyard

 **VINIFICATION:** Partly directly pressed red wine grapes, partly after a short maceration. After clean must pre-clarification, controlled, very cool and slow fermentation takes place in closed steel tanks.

 **SOIL:** Gravelly, sandy soils with partly loamy subsoil. The Heideboden vineyards lie on the edge of the Parndorf plateau and slope gently down to Lake Neusiedl.

ALCOHOL CONTENT: 12.5 % vol.

DRINKING TEMPERATURE: 6 - 8°C

ACIDITY: 6.0 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: 2 to 3 years

FOOD RECOMMENDATION: Sparkling, fruity summer wine for carefree drinking pleasure; accompaniment to delicious grilled dishes with vegetables and meat

CONTAIN SULPHITES

EAN code single bottle: 912004176 6398

EAN code box of six: 912004176 6404

Packaging unit: box of six