

# waldschütz

seit 1849

## ESTATE ROSÉ Hof



Vintage 2025

Alcohol 12,0%vol.

Area Lower Austria

Soil structure Urgestein-Lehm, Löss

Planting year 2004, 2003, 2000

Serving temperature 10°C

Aging potential 2031

Container 0,75l

Food pairing Light summer wine, suitable for smoked fish and sushi

**Soil profile** The Blaue Zweigelt Rosé from Weinhof Waldschütz is a cuvée from two regions. On the one hand, a somewhat older Zweigelt plantation, which grows in the Kamptal on hard granite layers with a sandy topsoil washed up by the primordial ocean from the primordial sea; and on the other side, a vineyard in the Felser Schafberg vineyard, where you don't have to dig far for loess. It is precisely this selective mix of such different conditions makes this rosé a special wine.

**Tasting Notes** This rosé presents itself with a reddish-brown tone, reminiscent of the colour of onion skins. Already when swirling, fine, but very clear streaks can be seen, which give away the wine's juiciness just by looking at it. On the nose this rosé presents itself very excitingly. Starting with meadow herbs, the aroma develops into deep strawberry aromas and ends with a pleasant mix of red berries. On the palate, this rosé presents itself sensationally. Certainly, this blend of vineyards makes it a tremendous drinking pleasure. The first impression is reminiscent of the Kamptal with a slender body and a pleasant play of acidity. It concludes with a powerful finish, which is very typical for the Wagramer loess subsoil. In addition, the aroma continues on the palate.