



GROISS

BREITENWAIDA – WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



Hasenhaide Rosé 2017

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|-------------------|---|
| Varieties: | Pinot Noir & Zweigelt |
| Soil: | crushed rocks with chalk |
| Harvest: | selective harvesting by hand |
| Handling: | 7h maceration on the skins. Destemming and gently pressing. Wineyard yeasts and neutral yeasts only. Sur lie till February 2018 in stainless steel. |
| Analytics: | 12,5 % vol., residual sugar 2,2 g/L, acidity 5,7 g/L |
| Enjoy: | 2018 to 2025 |

Allergene Inhaltsstoffe: enthält Sulfite