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AT-BIO-402
Österreichische
Landwirtschaft

Rosa Dunst 2023



Variety	Blaufränkisch
Cultivation	AT-BIO-402, vegan, L223002
Origin	Mittelburgenland, Horitschon
Soil	Loamy brown soil - rich in iron
Harvest	September/October 2023
Maturation	Fermentation in stainless steel tanks Storage on the fine lees until bottling. No additive was ever added to the wine. If sulfur is present, it originates from spontaneous fermentation.
Bottled	10.04.2024
Taste	Yeasty, fruity. Champagne scent. On the palate velvety and lively. Well integrated acidity.
Values	13,0 % vol alcohol 5,5 g/l total acidity 1,8 g/l residual sugar

Best	Enjoy ice cold. The wine can be used in many ways as a food companion.
Comment	We first attempted this rosé experiment in 2015. After years of experience with completely untreated red wines, we know what is important to be able to leave a wine natural and untouched. This can succeed on soil that has been carefully cared for over many years and "fed" with greenery and compost. High iron contents also play a crucial role. In addition, the vintage should be balanced.

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