

Weingut Erbhof Pitsch am Bach

Wine letter Mitterberg Lagrein Rosé „Aphrodite“ IGT 2020

A wine of the „Pitsch am Bach“ series

Growing area:

On the southwestern slopes between St. Justina and St. Magdalena on deep, dry sandy river gravel or moraine debris soils with a good humus content; altitude about 300 m above sea level, slope gradient from 20 - 70%.

Form of cultivation and cultivation:

Pergola and trellis in transverse terracing. We practice sustainable cultivation and follow the principles of organic farming as much as possible.

Age of the vines 20 years.

Vinification and ageing:

The hand-picked Lagrein grapes are de-stemmed and pressed. After separation from the lees, the must is brought to fermentation. The cool fermentation (16 - 20 °C) ends after about 25 days. Further refinement and aging also takes place in steel tanks, where we deliberately use simple cellar techniques (aeration, sedimentation, use of heat and cold, filtration) in order to maintain the unaltered peculiarity of the variety, location and vintage. Bottling approximately 10 months after harvest.

Wine:

The bright coral red color is an expression of its distinctly fruity character. Scents of raspberries and strawberries tantalize the nose and the touch of polyphenols gives a balanced grip to the stimulating drink.

Harvest yield and key analytical data:

110 dt/ha, residual sugar 1.5 g/l, alcohol 13.0%vol, total acidity 4.40 g/l. Closure with natural cork. Producer bottling.

Food pairing:

Pair with antipasti, light soups and appetizers or as an aperitif. Serving temperature 12° C.

Allergen information:

Contains sulfites.