



From the moment Manfred Felsner took over the Family owned 39-acre (16h) estate in 1990, he put his emphasis on expressing the unique fruity attributes of the Kremstal Terrior whilst maintaining the specific characteristics of each grape variety. His consequent “less is more” approach in the vineyards and the cellar result in elegant, fruity, well-aging wines that regularly achieve national and international recognition.

ROSÉ Zweigelt

TASTING NOTES

An elegant, dry Rosé wine. This seductive wine has bright notes of strawberry and red currants. It has a bright salmon-pink color. Slightly creamy in texture, backed by refreshing acidity. It's delicious for its playful fruitiness and lively balance. Finishing dry, with fragrant length.

VINEYARD SITE & VINIFICATION

Felsner Rosé is a blend of Zweigelt and St. Laurent grapes. The vineyards on the top of the hill receive cool northern breezes. As a result, a slow grape maturation ensures the perfect balance of concentrated fruit and bright acidity. Grapes were hand-picked and selected. They were put in a pneumatic press where the juice was gently extracted from the grapes. The temperature controlled fermentation of the must after the addition of selected yeast and the elaboration of the young wine took place in a stainless steel tank.

SUGGESTED FOOD PAIRINGS:

Salmon, Shellfish, Shrimp, Grilled Tuna, Pasta with Tomato, Seafood Sauces, Fried Chicken, Roast Turkey

Serving temperature: 8 – 10 ° C

