



Rosé Ancestrale - Pétillant Naturel 2022

► A special method of sparkling wine vinification has experienced a true Renaissance in the last few years: The method ancestrale is the oldest and most original technique, by which a sparkling wine is produced with one single fermentation. Fine and natural carbonic acid is created through slow fermentation under pressure – called pétillant naturel. Ancestrale can be translated as “handed down by the ancestors” – a good reason for us to depict our ancestors in a label series.

Delicate salmon-pink with violet reflexes, fine perlage and long-lasting bubbles,
gentle fragrance of raspberry, red cassis and assorted red berries, refreshingly light, animating, crisp acidity and playful bubbles, compact, lots of fun to drink.

A marvelous aperitif and universal food companion with a clear message: Take it easy and enjoy life!

70 % Pinot Noir, 30 % Zweigelt
Austrian sparkling wine, extra dry
Harvested by hand, end of September 2021
De-stemmed and pressed with short maceration period
18° KMW (grape sugar content), steeltank, screwtop
Alcohol: 11 % vol
Acidity: 6.0 g/l
Natural residual sugar: 13 g/l