



MERLOT-ZWIEGELT SPÄTLESE ROSÉ

Neusiedlersee, Austria

Weingut Tschida Angerhof



www.angerhof-tschida.at

Method & Production

This is a late-harvest wine, the grapes are left on the vine until over-ripe with a higher sugar content, picking occurs in late autumn. The wine is fermented and stored in stainless steel on the lees until bottling and release.

Tasting Notes

Pale salmon pink in colour, with a soft, creamy texture and delicate aromas of red berries, wild strawberries and subtle hazelnut. The palate is lively and finely balanced, combining juicy red fruit with bright, spicy acidity. Cool and aromatic in character, it shows a gentle salinity and a refreshing interplay between sweetness and acidity, leading to a vibrant, elegant finish.

Food Matching

A wonderfully versatile rosé that shines with dishes balancing richness, sweetness and freshness. Pair with goose liver pâté, spicy Asian dishes featuring sweet-and-sour flavours, creamy blue cheeses, or an asparagus and strawberry salad. It also works beautifully with lightly fried chicken livers served on radicchio and finishes on a high note alongside chocolate-based desserts, where its lively acidity and subtle sweetness create a surprisingly harmonious match.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
HT1525	Merlot-Zweigelt Spätlese Rosé	Merlot: 40% Zweigelt: 60%	2025	7.5%	Screw Cap	6x0.75lt	No	No	Yes	No