



ZWEIFELT ROSÉ

Traisental, Austria

Huber



www.weingut-huber.at

Method & Production

Huber's Zweigelt Rosé is produced with grapes from different single vineyard parcels from the Traisental where the vines are between 10 and 50 years old. A selection is made of the best, physiologically ripe grapes, which are then crushed, left in contact with their skins for 2 hours, pressed and fermented in stainless steel. The wine is then kept on the lees for 3 months before bottling.

Tasting Notes

A beautifully refreshing, salmon pink rosé with aromas of red berries, hay and blossom, with hints of honey. On the palate, the wine's freshness derives from a bright acidity but it simultaneously offers a slight creaminess and roundness which really balances the wine.

Food Matching

A gorgeous summer wine, this rosé goes very well with fish such as trout, or with light meat and poultry. Also makes a great accompaniment to lighter barbeque dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Rosé Wine									
HU0719	Zweigelt Rosé	Zweigelt	2019	11.5%	Screw Cap	6X0.75lt	No	No	Yes