

2010 Rosé Klassik

Gamlitz . Südsteiermark

Vintage 2010

The beginning of 2010 was relatively typical for the region. But a very hot July led to a harvest that kicked off one week earlier than usual. And rainfall during the harvest was an additional challenge. Very strict and meticulous selection became the number one priority, so that justice could be done for quality. And this is why, even with approximately 35 percent of the harvest lost, the grapes that made it to the wine cellar were of the utmost quality. The 2010 vintage demonstrated clear varietal typicity, strong minerality, cool fruit and freshness.

Vinification

The rosé, 100 % Blauer Zweigelt, was fermented and matured in steel tanks.

Tasting notes

This vintage brought a fruit-accented rosé. The wine exudes aromas and flavours of red berries and fresh green apples, and its crispy acidity gives the wine such lovely Summer freshness.

Drinking recommendation

Optimal drinking time: now to four years after bottling

Optimal drinking temperature: 10-12°C degrees

This rosé is a perfect Summer wine and fits so nicely to grilled foods and poached fish.

Analysis

Alcohol: 11 % vol

Acidity: 5.5 g/l

Residual sugar: 1.5 g/l



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