

OZ Magic Rosé

2021 – Steiermark

Alcohol: 12 vol.%

Acidity: 6,4 g/l

Residual sugar: 1,4 g/l

Feel the magic...

Inspired by the fantasy novel "The Wizard of Oz", we present this magical rosé 2021. For our OZ Magic Rosé, we use the grapes of Blauer Zweigelt. These are growing in Steinbach which is in Gamlitz. The age of the vines is about 20 years.

Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

Vinification

Grapes picked by hand. 5 hours maceration. Fermented in steeltanks. 6 months on the fine yeast.

OZ *magic* ROSÉ

Hannes SABATHI



Tasting note

Aromas of red berries and fresh green apple. Fine herbal aromas and a hint of white peach give the wine an animating freshness. The rosé has a nice acidity which makes it light-footed and pleasant. No high residual sweetness.

Drinking recommendation

Optimal drinking temperature: 10-12°C degrees
This wine is a nice aperitif but fits also with cold, fruity starters or you can just enjoy it at the sun.