

OZ Magic Rosé

2022 – 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 2022

The year 2022 was dry and had mild temperatures until march. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied of daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused of rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

Vinification

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



OZ *magic* **R O S É**

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.