

OZ Magic Rosé

2023 – Steiermark

Alcohol: 11,5 vol.%

Acidity: 5,8 g/l

Residual sugar: 4,9 g/l

Feel the magic...

Inspiriert von dem berühmten Märchen „Der Zauberer von OZ“, haben wir mit diesem Rosé einen magischen Tropfen für Sie kreiert. Für unseren OZ Magic Rosé verwenden wir die Trauben vom blauen Zweigelt. Diese wachsen in unseren Weinbergen in Steinbach, in der Gemeinde Gamlitz. Das Alter der Rebstöcke liegt bei 20 Jahren.

Vintage 2023

The 2023 wine year began with a mild but snowy winter. Soil and roots found peace under the snow cover and the water reserves were well replenished. The cool spring ensured a relatively late flowering and gave way to a summer, that was extremely rainy. Temperature peaks and capricious weather conditions such as hail and floods meant challenges, that required precise and thorough work in the vineyard. Warm days, followed by cold nights, favored the optimal ripening of the grapes. Harvest began on September 18 and ended in mid-October. With a slightly reduced harvest, grapes of excellent quality could be brought to the cellar. The 2023 vintage will be promising and already delights us with its beautiful balance.

Vinification

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

OZ *magic* **ROSÉ**



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.