

# K ROSÉ

## IGT 2023

**VARIETALS:** various red wine varieties

**AGE OF VINES:** 5 – 20 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 1 – 2 years

**YIELD:** 80 hl/ha

**TRELLISING SYSTEM:**  
Wire-trained

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 6.0 g/l

Contains sulphites

### VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

### VINIFICATION

After destemming, there is a short maceration period in the press, followed by pressing and subsequent static sedimentation. Fermentation and ageing take place in stainless steel tanks.

### TASTING NOTES

- light pink-ruby in color
- delicately fruity, reminiscent of raspberries and wild cherries
- fresh and juicy on the palate

### RECOMMENDATION

This rosé wine has a good structure and the potential to be an excellent pairing wine. It goes well with tasty starters, but also with fish and white meat.

