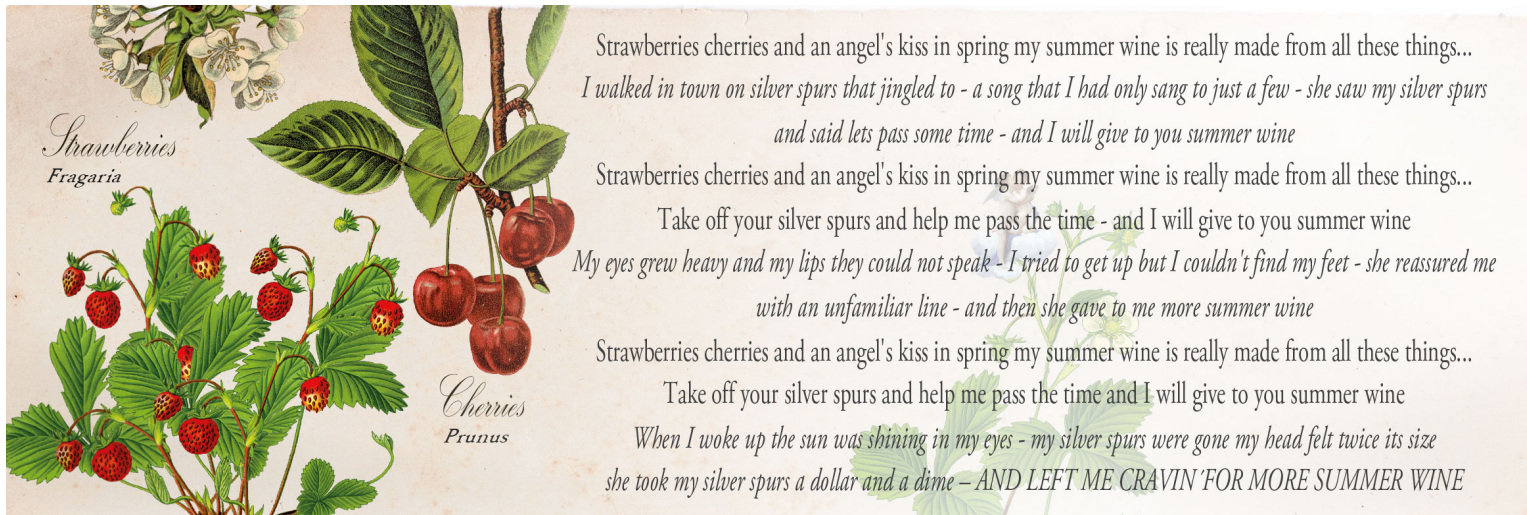




GROISS

BREITENWAIDA – WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



Ried Hasenhaide ^{organic} Rosé

Soil:	crushed rocks with chalk
Harvest:	selective harvesting by hand
Handling:	8h maceration on the skins. Destemming and gently pressing. Wineyard yeasts and neutral yeasts. Aged on full lees in stainless steel.
Analytcs:	12,5 % vol., dry

Everything about this wine is tender: the soft pink color, the subtle nose of berries, the gentle lemon freshness. This is lovely, light and ever so fresh, made for a warm summer night!

Allergene Inhaltsstoffe: enthält Sulfite