Sabathini® Rosé 2024

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Grape variety:	**a Cuvée of typical Styrian red grape varieties**
Vintage:	2024
Awards:	**90 FALSTAFF points**
Alcohol content:	11.5%vol
Total acid:	6.0g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	stainless steel tank
Drinking maturity:	3 years and longer
Bottle closure:	screw cap
Certification:	**Organic**, Sustainable Austria
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	**Southern Styria**
Description of the wine:	A cuvée made of typically Styrian red grape varieties. Fresh and elegant scent of delicate forest berry aromas. Lively and refreshingly cool on the palate. Drinking pleasure for every day.
Food recommendation:	pickled salmon, trout caviar, grilled dishes

Categorisation: "Sabathini Rosé" signifies a very fresh and fruity wine. A cuvée made of typically Styrian red grape varieties. The vines of this wine flourish in numerous small vineyards in Southern Styria. This wine is allowed to be offered for sale at the earliest on the 1st of March after the grape harvest.

Wine-growing area: Southern Styria, from vines exclusively grown in **Leutschach a.d.W. and Gamlitz.**

Climate: A warm and humid **Mediterranean climate** causes a long vegetation period. Cool nights effect unique varieties of aromas.

Soil: The soil structure is characterised by firm sediment layers, deposited in this sea basin million years ago. The soil consists of fine marine sediments (geologically described as **"Schlier"**), as well as of different kinds of sand, conglomerate and gravel.

Lebendig und erfrischend kühl am Gaumen.

Lively and refeshingly cool on the palate.

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