

www.weingut-steindorfer.at

## Steindorfer Rose 2016

Region:	Austria-Burgenland-Neusiedersee
Soil:	Black Soil
Grape Variety:	40% BF, 30% SL, 30% ZW
Output:	6.000 l/ha
Closure:	Srewcap
Size:	0,751
Alcohol:	12.0 vol
Acidity:	5.7 g/l
Residual Sugar:	2.3 g/l
Vinification:	6 months in steel tanks
Character:	Blend of 40% Bf, 30% Sl and 30% Zw. The bouquet is a lovely mix of fresh strawberries and red berries, which follow through on the palate. It is round, soft, crispy and has a really refreshing dry finish. Ideal for a great summertime or an aperitif!
Food pairings:	Fried zander with vegetables, Blanched chicken breast, Cream cheese
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314098



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