



JOSEF EHMOSER

100% Zweigelt. The style is super fresh with a zesty mineral finish, showing off the loess terroir of the vineyards around Grossweikersdorf. Fermented in stainless steel and aged on the lees. The mineral characteristic conveys a pink lemon quality, with ripe red strawberry fruit flavors to balance it out. One of the great values in the world of quality rosé. Certified organic farming.



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