



SANT THIAS



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Awarded with a gold medal at REMA 1000 Tasting

Origin: Herrnbaumgarten – Niederösterreich

Soil: Limestone, loess. Every second row is planted with various blooming herbs and clover types to promote biodiversity and soil organisms (earthworms).

Harvest: By hand.

Grape Varieties: Zweigelt, Merlot.

Grape processing & vinification: destemmed and direct pressing; chilled fermentation, early filtration.

Analysis: Alc.: 11,5 Vol %; residual sugar: 1,0 g/l; acidity: 5,9 g/l

Description: elegant spicy scent of raspberries and redcurrant

Food pairing: Aperitif, or light dishes.

Closure: screwcap

Drinking temperature: 8 - 10°C

Best age to open: 6 – 20 months after harvest