

BAUER·PÖTL

Weinhof

Weinhof Bauer·Pötl
Brunnenweg 1
7312 Horitschon·Unterpetersdorf

+43 (0) 2610 43226 Fax DW 24

www.bauerpoeltl.at
weinhof@bauerpoeltl.at



AT-BIO-402
Österreichische
Landwirtschaft

Natur Rosé 2022

Variety	Blaufränkisch
Cultivation	controlled organic production, certified by Lacon AT-BIO-402, vegan, L23004
Origin	Mittelburgenland, Horitschon
Soil	Loamy brown soil – rich in iron
Harvest	September 2022
Maturation	Fermentation in stainless steel tanks Storage on the fine lees until bottling. No additive was ever added to the wine. If sulfur is present, it originates from spontaneous fermentation.
Bottled	21.03.2023
Taste	Yeasty, fruity. Champagne scent. On the palate velvety and lively. Well integrated acidity.
Values	12,5 % vol alcohol 6,2 g/l total acidity 1,0 g/l residual sugar



Best Enjoy ice cold. The wine can be used in many ways as a food companion.

Comment We first attempted this rosé experiment in 2015. After years of experience with completely untreated red wines, we know what is important to be able to leave a wine natural and untouched. This can succeed on soil that has been carefully cared for over many years and "fed" with greenery and compost. High iron contents also play a crucial role. In addition, the vintage should be balanced.