



WINE ESTATE **IGNAZ NIEDRIST**



Mitterberg Rosé "Merlot & Syrah" 2022

Grape variety / 50 % Merlot and 50 % Syrah

Grape variety / various clones of the Merlot and Syrah variety

Growing area / west-facing, well-ventilated slope in Gironi, 400- 450 m.a.s.l. and sunny hilltop in Gironi- Rungg

Soil / mineral-rich, glacial moraine gravel (porphyry, granite, gneiss)

Training system / Guyot with 6000-7000 vines/hectare

Yield / 40 hl/ha

Age of the vines / 5- 15 years

Vinification / short cold maceration of 2- 4 hours, fermentation of around 2 weeks at a controlled temperature of 23 °C. Subsequent aging in steel until upcoming spring

Analytical data

Alcohol: 13,5 % Vol.

Acidity: 6,1 g/l

Residual Sugar: 3 g/l