



# REITHMAIER



## CAVALLO ROSÉ 2023

12.3 % alcohol | dry | 5.8 g/l acidity

Quality wine - Lower Austria

Soil: Tertiary gravel  
Age of vines: 30 years  
Yield: 50 hl/ha

### VINIFICATION:

Selective hand-harvesting on 27 September. The grapes were pressed after 16 hours of maceration. The wine fermented in a stainless steel tank at 18°C, developing on the fine yeast. It was bottled in mid-February 2024.

### TASTING NOTES:

The delicate, light salmon pink colour underlines the elegance of our rosé, with inviting and charming bright cherries and pink grapefruit on the tongue

### FOOD PAIRINGS:

Salads, chicken in paprika sauce, grilled dishes and fondues, fresh goat's cheese, brie, sushi

Serving temperature: 6-8 °C  
Maturity: 2024-2026  
Bottle size: 750ml  
EAN - code: 9120009399347

