

THAYA

Thaya Rose 2022

Batch: SV/2236

Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay are all our varieties particularly outstanding

Tasting notes: The color is salmon. Aroma of wine has a fresh character. We can find here a wide variety of red fruits such as raspberries, cherries and strawberries. The taste is fresh and juicy with notes of raspberries and red currants. Wine has a medium-long finish

Winemaking: Fermented and aged in the stainless steel tanks for 7 months

Pair with: fresh fruite salat

Brix at harvest (average): 20,7

Alcohol: 11,5%

Residual Sugar: 4,9 g/l

T.A.: 5,8 g/l

pH: 3,32

Final blend: Zweigeltrebe 20%, Pinot Noir 20%, St. Laurent 60%

Enjoy: now or hold up to four years

Vineyard: granite soil



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