



PROFILE

Paula and Hans Diwald pioneered their winery's conversion to completely organic viticulture during a time when chemicals and additives were prominent in winemaking. In 1980, the Diwalds converted their 4 hectare farm into a vineyard. After some trial and error with chemical fertilizers, the two made the decision to farm organically in order to improve the quality of their fruit. Today Martin Diwald leads the second generation of the family's commitment to producing wine that reflects Wagram's environment, resources, and land.

Being an organic winery is central to their vision, believing that wine made this way will show authenticity and honesty. They take their status as pioneers of Austrian organic wine production seriously, believing that being pioneers also means never resting in their quest for oneness with nature.



SPECIFICATIONS

Wine: Zweigelt Rosé

Varietals: Zweigelt

Appellation: Wagram

Exposure: Southeast/southwest

Soil: Loamy Loess

Vineyard Age:

Pruning: Double Guyot

Harvest: Manual

Agricultural Method: Certified Organic (SGS Austria), Vegan  

Production:

Vinification: Fermentation with natural yeasts in stainless steel tanks with 100% whole grape pressing, partial maceration, followed by lees contact for four months. Bentonite fining and light filtration.

Tasting Note: Very dry, with bright strawberry and raspberry notes, and a savory herbal core. Perfect at your next al fresco dinner with olives and salumi.

Alcohol: 12.1%

Residual Sugar: 3.6 g/l

Acidity: 6.5 g/l



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