ROTGIPFLER

RIED flamming 1ÖTW

BADEN | **2025**

DRY | 10° CELSIUS | 7 YEARS

DESCRIPTION

On the nose, fresh and fruity with notes of pear, green apple, grapefruit and pineapple. On the palate, lively citrus flavours, round and well balanced, with a long finish.

A textbook 2025 Rotgipfler, matured in stainless steel to preserve its fresh fruit character. Light, fresh and easy to drink – a wine to enjoy!

LOCATION

Thermenregion DAC, Baden bei Wien, Ried Flamming, sandy loam

ANALYTICAL DATA

Acerbity	**5,3 g/l**
Alcohol	**13,5 Vol.-%**
Residual sugar	**dry, 3,0 g/l**
Extras	**vegan**

SERVING SUGGESTIONS

Paired with poultry, veal, fish and pasta dishes.

EAN 0,75l Flasche	9120040389123
EAN 6er- Karton 0,75l	9120040389130 /19 x 5 Ktn./Palette

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