



WEINGUT ANNO 1803

WOHLMUTH

100% handcrafted wines form the basis of the high-quality products from the House of Wohlmuth. Year after year every single operation is performed by experienced hands. From pruning to picking – hand in hand with nature.

Steirischer Panther Rosé 2016

Variety	Blend of Blauer Wildbacher (Schilcher) and Zweigelt
Region	Südsteiermark
Soil	Paleozoic slate
Vinification	Selective hand picked grapes from different slate vineyards. Maceration time of 8 hours, gently pressed, temperature controlled fermentation around 18°C in stainless steel tanks and afterwards batonage for several weeks.
Alcohol	12 vol.%
Residual Sugar	Dry
Drinking Temperature	~ 12°C
Description	Delicately fruity nose, strawberry, heartily fresh, vivid acidity – the perfect summer sipper for the patio
Food Pairings	Breast of pork with horseradish Mussels in tomato broth
Contains sulfites	



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