1735
WALDTHALER
WEINGUT ▫ TENUTA

ROSSO RAUT ® 2019

Grape Variety: One of the estate's rarest wines. Since 1983, this composition has been vinified only six times. Each edition is freely composed from up to five grape varieties, shaped by the character of the vintage.

Appellation: Vino Rosso

Description: **An extraordinary and elegant cuvée with notes of chocolate cake, dark chocolate and dried plum.** Juicy freshness and velvety structure create a sensual, powerful and perfectly balanced wine.

Vinification: Separate vinification of the individual varieties. 25% fermented in open clay amphora, 75% in stainless steel, with 40 days of skin contact. Only the heart of the free-run wine is used for the RAUT line. Aged 24 months in new barrique, followed by 48 months bottle aging.

Growing Area: 250–270 m, Ora

Soil: Porphyry gravel

Yield: 3.500 kg/ha

Food Pairing: A refined meditation wine and perfect companion to medium-rare grilled steak, revealing its full depth and complexity both with food and on its own.

Alcohol:	13,0 % vol.
Acidity:	5,5 g/l
Residual Sugar:	0,6 g/l
Serving Temperature:	16–18 °C
Aging Potential:	2026–2035

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