

TOM Sparkling Rosé

*Dockner
Tom*

WEINGUT SEIT 1912

TOM

Wines with the name TOM represent the soils and climate of the Traisental wine-growing region.

TOM stands for freshness, juiciness and pleasant fruit. The combination of the calcareous soils and the mesoclimate create wines with fruit and elegance. Pure drinking pleasure

THE TRAISENTAL

The landscape enchants with gentle hills and small vineyards. Fertile acres adjoin the banks of the Traisen, towards the hills gradually give way to small terraced vineyards. The special feature of the wines from the Traisental lies in the interplay of Terroir and climate reasons: The soil here consists mainly of calcareous sedimentary rocks. These challenge the vines to drive their roots deep and give the wines an independent profile. Special climatic factors -Pannonian influences from the east and at the same time cold air from the foothills of the Alps - bring warm days and cool nights and effects fine aromas and spicy finesse in our wine.

SPARKLING WINE OR SEKT?

Definitely sparkling wine. TOM stands for fruitiness and drinking pleasure and only a sparkling wine can offer that. The base is a fruity rosé made from Pinot Noir and Zweigelt which is impregnated with carbon dioxide using the Charmat method - i.e. in a pressure tank. The advantage? The fruitiness is not lost and the pressure in the bottle is still suitable for a very practical screw cap.

TASTING NOTES

Pale salmon red in the glass, raspberry and strawberry, a touch of citrus on the nose, bubbling joy on the palate. Every sip makes you want the next one. The lightness of being – or Sparkling Rosé.

FOODPAIRING

Best as an aperitif, or by the pool, or on the terrace, or after a meal, or with strawberries or when you feel a lively lightness.

APPELLATION: Schaumwein aus Österreich

VARIETIES: Pinot Noir and Zweigelt

SOIL: Calcareous loess

SELECTIVE HANDPICKED: End of September

SKIN CONTACT: up to 7 hours

AGEING: Stainless steel and 4 months on finelees

BOTTLING: March

ALCOHOL: 12,0 %vol

RESIDUAL SUGAR: dry

ACIDITY: 6,2 g/l

SERVING TEMPERATURE: 8°C

AGEING POTENTIAL: up to 3 years

VEGAN



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