



<u>type:</u>	rosé QbA trocken
<u>varieties:</u>	Cabernet Sauvignon, Spätburgunder, Dornfelder
<u>growing region:</u>	Pfalz
<u>soil profile:</u>	various: loess, chalk, gravel and sand
<u>alcoholic level:</u>	11,82 % Vol.
<u>residual sugar:</u>	3,2 g/l
<u>acidity:</u>	5,5 g/l
<u>vinification:</u>	selected grapes graduated manual harvest saignée cooled fermentation in high-grade steel tanks seperated maturing of the wines
<u>winedescription:</u>	a very beautiful and strong rosé-colour Because of the originality of the three varieties this Rosé shows a very marked scent of apricots, strawberries, gooseberries and peaches. On the palate it is very filigran and fresh.
<u>drink temperature:</u>	10 - 12 °C
<u>food recommendation:</u>	courgette, seafood, barbecue salad of asparagus with rucola, parmesan and ham