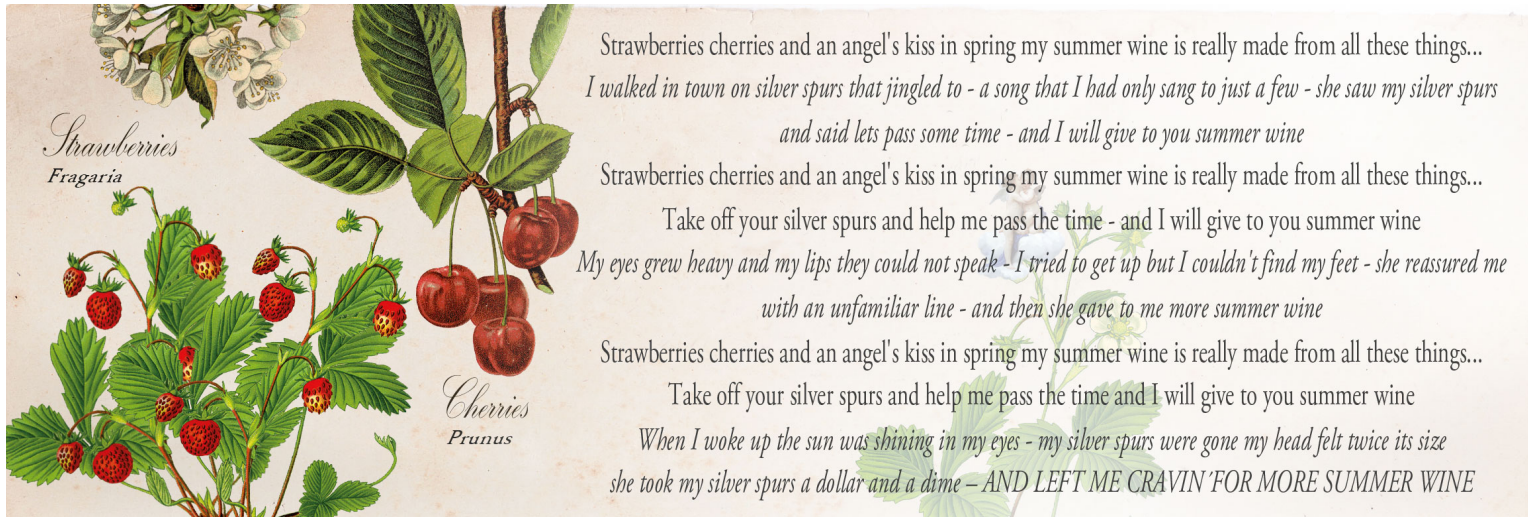




## BREITENWAIDA – WEINVIERTEL



### Sommerwein Rosé 2014

**Variety:** 100 % Pinot Noir

**Soil:** chalky crushed rocks

**Hand work:** Harvested selective by hand

6 hours maceration on the skins, pressing with destemming,  
 fermented with neutral yeasts in a stainless steel tank, aged on the full lees till February

**Analytics:** 12,5 % vol., Residual Sugar 3,8 g/L, Acidity 7,4 g/L

**Enjoy:** from 2015 to 2020

**Tasting notes:** juicy ripe fruit, lemon zests, cherries and elder flower in the nose. A hint of strawberries as well. Structured on the palate, lively acidity and mineral notes on the finish.

Sommerwein is a food friendly choice and matches many dishes and occasions. Sommerwein may act as a refreshing apéritif and matches delicate with seafood and crisp salads. Due to the fresh and serious fruit Sommerwein truly terrific matches with spicy Asian cuisine, not to mention Sommerwein's affinity with mediterranean food.

Contains Sulfiten