



2013

»Ypsilon«

Rotwein Cuvée Trocken



A beautiful deep, ruby red blend with purple hues. Intense aromatics of tobacco, cedar and black tea are followed by a core of ripe blackberry, plum and cherry.

The fine-grained and structured tannins create an unparalleled and precise elegance on the palate, despite its muscular body.

This red delivers a range of prominent spices accented by vegetative hints, including tobacco and black tea. There are also smoky notes which give way to the sweet touch of loganberry jam and plums. Finally, black pepper and dark chocolate bring this sophisticated red wine to a close.

A richly nuanced and complex blend with international appeal that already promises luxury now and grand opulence in days to come.

Tasting note from Weinakademiker Dietmar Maisenhölder (Nov 2016)

Soil

Gypsum keuper, lower colored marl

Aging

Skin fermented, approximately 24 months aging in new and neutral barriques

Alcohol

14,0 % vol.

Residual Sugar

2,0 g/l

Total Acidity

5,4 g/l

Serving Temperature

16° – 18°C | 60-64° F

Pairing Recommendations

Recommend served with hearty Swabian delicacies such as steak roast with onions, or enjoyed on its own.

Bottle Size

750 ml | 1500 ml

Vegan Wine