



## 2018 Rosé Dry VDP.GUTSWEIN



Nimble and elegant, delicate and refreshing. A beautiful goto for warm summer evenings on the porch or alongside a diverse range of culinary options.

Alluring notes of young red currants, fresh raspberries and accents of lemon peel.

The lively acidity on the palate is heightened by a creamy texture. The fresh and fruity range of aromas is shaped by sour cherry and strawberries, ripe and freshly picked from the garden. A delicate spice entices on the finish.

Grape Varieties Spätburgunder, Schwarzriesling

Vinification
Fermented in stainless steel tanks

Alcohol Content 12 % vol.

Residual Sugar 2.6 g/l

Total Acidity 6.1 g/l

Serving Temperature 9° – 10°C (48 - 50 °F)

Pairing Suggestions

Light and refreshing: Watermelon salad, tomato carpaccio with raspberries and burrata.

Bottle Size 750 ml

Vegan wine / certified organic

