

## WEINBERG DOLOMITEN ROSÉ - IGT - 2021

# ROSÉ DE CASTEL

GRAPES 100% Pinot Noir AGE OF VINE 5 - 10 years old

CULTIVATION SYSTEM Guyot

LOCATION 500 to 550 m sea level SOIL limestone gravel with clay

PRODUCED BOTTLES 1.500
YIELD PER HECTAR 7.000 kg
RIPENING POTENTIAL 5 - 10 years
STORAGE CAPABILITY 5 years
SERVING TEMPERATURE 8 - 10 °C

ANALYTICAL VALUES Vol% Alk.: 12,5 Total acidity: 5,0 PH value: 3,4 Residual sugar gr/lt: 1,2

#### **VINIFICATION**

The grapes were selected by hand and harvested in mid-September. After being lightly crushed, they received a brief period of maceration and were lightly pressed. Through fermenting in previously used oak barrels, the important malolactic fermentation was able to take place. The wine then martured in these same barrels until being filtered in March 2022.

#### DESCRIPTION

Our Rosé displays a bright raspberry red color in the glass, and exhibits the inviting aroma of fresh red berries. The wine plays harmoniously on the palate with its impressively fresh juiciness complementing its bright acidity.

### RECOMMENDED PAIRINGS

This wine goes very well with light summer dishs like beef-carpaccio, grilled veggies and fish dishes.

#### **YEAR 2021**

The vintage 2021 will bring us much pleasure. After a very snowy Winter, we had a dry spring, with low temperature in March and April, which meant a later budding. After a rainy May, the buds finally began to bloom, a full two weeks later than usual. A hot June with very little rain made for a low fungal pressure on the vines. In Juli and at the beginning of August we had a lot of storms. But the rest of August we had pleasant temperatures. Another golden Autumn with lots of sunshine and some cool nights created the conditions for wines that will display above all a lively fresh and fruity character.



Weingut - Tenuta SCHLOSS ENGLAR - Johannes Graf Khuen-Belasi