



Rosé Villány2018

Recommended drinking temperature:	10 °C
Alcohol content:	12 %
Bottle size:	0,75 l

The blend we have been addicted for more than a decade: Blaufränkisch backbone with Merlot, Kadarka, Pinot Noir and a touch of Syrah. Shiny salmon pink, breezy wild flower aromas. A full basket of fresh fruit of raspberry, watermelon and wild strawberries fill the palate to the very pleasing, refreshing finish. Cheeky and flirty, young and full of life.




Winemaking

After a quick, accurate selection berries immediately cold pressed. 100% naturally fermented at low temperature (16,5 – 18 °C) in stainless steel tanks to maximize fruit character. Fined and filtered, Sur-lie aged in stainless steel for 4 months. Bottling date: from 21th of February (2019)

Details

Type	Wine
Acidity	6 g/l
Alcohol content	12 %
Bottle size	0,75 l
Beginning of harvest	2018-08-29
Bottling date	2019-02-21
Vinification	In stainless steel only.
Ageing time	4Month

Tasting

-  Shiny salmon pink.
-  Breezy wild flower aromas.
-  A full basket of fresh fruit of raspberry, watermelon and wild strawberries fill the palate to the very pleasing, refreshing finish.

Earlier vintage(s)

2016; 2017;