



Name: PNT & C. Cuvée Rosé trocken
Producer: Wine estate Dreissigacker
Variety: Cuvée Rosé
Taste profile: trocken
Vintage: 2019
Region: Rheinhessen

Producer: When Jochen Dreissigacker was given the opportunity to take over his parents' estate and to design the winegrowing according to his own ideas, he made a decision: good should become outstanding, tasty should become exciting and pleasing should become strong in character. Since then, ecology, sustainability and the careful use of natural resources have gradually become the face of the vineyards. The reward are exciting, sometimes even edgy wines of outstanding quality.

Soil & Climate: Limestone, loess, clay, marl. Cool climate.

Vintage: Compared to the optimal vintage 2018 with its unbelievably high yields, 2019 is clearly below average in this respect. Nationwide, this meant a 13% lower yield. 2019 made it difficult for the winegrowers in many places with frost on the one hand and sunburn, great heat and drought on the other. Despite the difficult conditions, 2019 produced incredibly good wines.

Vinification: Partly directly pressed and juice extraction from the red wine grape varieties (vintage 2018 100% Pinot Noir), spontaneous fermentation, fermentation in 100% stainless steel.

Alcohol level: 11.5 % vol.
Residual sugar: 3.9 g/l
Acid level: 7.3 g/l
Formats available: 750 ml

EAN bottle: 4260371720136

EAN box of 6: 4260371720143

Colour: pink with golden reflections

Nose: slim, fine-juicy kind, aroma of raspberry and hints of wild berries

Taste: animating acidity and great freshness

Serving temperature: 6 - 11 °C

Serving suggestions: perfect terrasse wine for Summery days, either very good on its own or to accompany salads or grilled seafood and fish dishes