

**Name:** PNT & C. Cuvée Rosé trocken  
**Producer:** Wine estate Dreissigacker  
**Variety:** Cuvée Rosé  
**Taste profile:** trocken  
**Vintage:** 2020  
**Region:** Rheinhessen  
Organic Wine DE-ÖKO-022



**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:** The 2020 vintage produced very good qualities and a slightly below-average harvest, estimated at 8.6 million hectolitres nationwide. Weather conditions varied significantly in the growing areas. However, thanks to the sunny and dry late summer in Rheinhessen, highly ripe and very healthy grapes could be harvested within a very short period. The first white wines already present themselves accordingly aromatic and extremely fruity and the red wines show great potential.

**Vinification:** Partly directly pressed and juice extraction from pinot noir grapes, spontaneous fermentation, fermentation in 100% stainless steel.

Alcohol level: 12.0 % vol.

Residual sugar: 6.4 g/l

Acid level: 7.7 g/l

Formats available: 750 ml

Lifetime expectation: 3 - 5 years

**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: 10 - 12°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