

Name: PNT & C. Cuvée Rosé trocken
Producer: **Wine estate Dreissigacker**
Variety: Cuvée Rosé
Taste profile: trocken
Vintage: 2021
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 fact that the vines in Rheinhessen sprouted later than usual in 2021 can be seen as a stroke of luck, as it meant that they were spared the night frosts in April. Also, partly due to the fungal pressure caused by the wetness, the winegrowing year differed from the three hot and dry previous years. The late start of the harvest in mid-September compared to previous years was a fortunate coincidence, as sunny days in September contributed decisively to the harvesting of a very appealing vintage. Ripening in the cool produces fruity wines that offer a wide range of aromas even with moderate alcohol content. In addition, there is a fresh acidity - one of the main characteristics of German white wines.

Vinification: Organically produced wine.

Hand-picked grapes. Partly directly pressed and juice extraction from pinot noir grapes, spontaneous fermentation in 95% stainless steel and 5% in Tonneau oak barrels. Yeast storage for 4 months and on the lees until bottled

EAN bottle: 4260371720136
EAN box of 6: 4260371720143

Alcohol level: 12.0 % vol.
Residual sugar: 6.0 g/l
Acid level: 6.4 g/l
Formats available: 750 ml
Lifetime expectation: 5+ years

Colour: pale pastel pink with golden reflections

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

Taste: elegant and spicy with an 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