

Rosé d'Alsace 2019

AOC Alsace, Alsace, France

Perfect terrace wine!

THE VINTAGE

In 2019, our harvesters, bins, and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September. August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

TERROIR

calcareous clay soil

VINIFICATION

Harvested at perfect ripeness, our destemmed Pinot Noir grapes are cold macerated briefly. As with our white wines, we keep only the heart of each press to preserve the fruity aromas. The fermentation continues in stainless steel tanks until bottling in the Springtime.

VARIETALS

Pinot Noir 100%

SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: AB Agriculture Biologique

TECHNICAL DATA

Residual Sugar (g/l): 2.7 g/l

pH: 3.4

Acidity (g/l): 5 g/l

SERVING

A fresh, young wine meant to be consumed this Spring and Summer, but can be kept for 2 years. Keep horizontally at an ambient temperature between 10-15°C, out of direct sunlight. Drink slightly chilled, between 8-10° C.

TASTING NOTES

A very fresh wine with blackberry notes. Perfect from aperitif to desert.

