

## 2016 EINS-ZWEI-DRY ROSÉ

### Rheingau Pinot Noir Rosé dry

**Soils:** The majority of grapes we've used for the EINS-ZWEI-DRY ROSÉ originate in the fields of the middle Rheingau area, essentially the villages of Geisenheim, Oestrich-Winkel, Hattenheim and Erbach. The soils to be found here are mainly assembled by profound loess-loam and impurities of Tertiary marly soil. At the village of Oestrich, the soils are crossed by gritty deposits. This benefits high water capacities, which support the well sustenance with water and nutrient even in hot years. For this vintage we have also used grapes from a small site of the Assmannshausen Höllenberg, which contains in this region primarily loess-loam and Taunus-quartzite.

#### **Vinification:**

We harvested the grapes for this blend by the end of first week in Oktober 2016 and they have been gently pressed. We consciously decided to leave the mash standing for a while, to achieve a very pale salmon colour and to create a fresh and crisp Pinot Noir Rosé.

The EINS-ZWEI-DRY ROSÉ is a 100% Pinot Noir that has been fermented for at least 2 months in temperature controlled stainless steel.

#### **How does it smell, how does it taste – what's the best pairing?:**

It is our first trial with a dry rosé-style - the EINS-ZWEI-DRY ROSÉ has appealing notes of pale berries, such as raspberry and redcurrant; as well as rosehip, wild strawberry and also a hint of white chocolate is detectable.

On the palate it seems very fresh and amazingly round. The equivalent to the entry-level Riesling demonstrates a brand new style and a very consistent bouquet of fruit.

The gentle integrated acidity supports the fruit character masterly and achieves a wonderful refreshing performance in taste through the low content of residual sugar.

We enjoy this wine as an aperitif, with an easy tomato-arugula pasta or served with a fresh summer salad.

<b>Yield:</b>	75 hl / ha
<b>Site:</b>	Rheingau
<b>Varietal:</b>	100% Pinot Noir
<b>Residual sugar (g/l):</b>	4,9
<b>Total acidity (g/l):</b>	6,8
<b>Alcohol (%vol.):</b>	12

