

## 2017 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. 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 October 2017 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 a hint of white chocolate.

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

