

2017 Leitz Rosé

Rheingau Pinot Noir Rosé off-dry

Soils: The majority of grapes we've used for this Rosé originate in the fields of the middle Rheingau area, essentially the villages of Geisenheim, Oestrich-Winkel, Hattenheim and Erbach. The soils found here are mainly profound loess-loam and Tertiary marly soil. At the village of Oestrich, the soils are crossed by gritty deposits. This benefits from high water capacities, which support with water and nutrients even in hot years.

Vinification:

We harvested the grapes for this blend by the end of third week in September 2017 and they have been gently pressed instantly to achieve a pretty pale salmon colour, which mirrors the flavours of bright berries and white fruit. The Leitz 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?:

This wine 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. It is an equivalent to the entry-level Rieslings and demonstrates a new style and a very consistent bouquet of fruit.

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

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

Yield:	75 hl / ha
Site:	Rheingau
Varietal:	100% Pinot Noir
Residual sugar (g/l):	13.1
Total acidity (g/l):	7.2
Alcohol (%vol.):	11.5

