



GROISS

RIED HASENHAIDE ROSÉ



VARIETIES:

Pinot Noir/Zweigelt.

SOIL:

Crushed Rocks with Chalk.

HARVEST:

Selective harvesting by hand.

HANDLING:

8 hour maceration on the skins. Destemming and gentle pressing. Vineyard yeasts and neutral yeasts. Aged on full lees in stainless steel.

ANALYTICS:

Alcohol content 12.5 % vol., dry

TASTING NOTES:

Everything about this wine is tender: the soft pink color, the subtle nose of berries, the gentle lemon freshness. This is lovely, light and ever-so-fresh – made for a warm summer night!



Certified Organic