



WEINBAU SEIT 1630

HANS WIRSCHING



2016 Rosé dry VDP.GUTSWEIN

Rosé wines are made from red grapes but its style is ascribed to white wines. This is due to the process of fermentation - here the red grapes are treated like the white. That means the berries only lie shortly on the mash creating the delicate red colour.

The Pinot Noir and Portugieser varieties are used for making our Rosé providing a fruity aroma. Especially during spring and summer this Rosé is a true delight. Chilled this wine is very refreshing.

Fermentation is effected at a lower temperature in comparison to our classical wines bottled in the Bocksbeutel. In that way the carbon dioxide is preserved giving the wine its tangy character and pleasant freshness.



Date of harvest	26. September 2016
Must weight	88° Oechsle
Alcohol	12 vol.%
Residual sugar	6,4 g/l
Acidity	5,8 g/l
Aroma	fresh, fruity bouquet
Taste	juvenile, fresh character, pleasant briskness on the palate

Drinking temperature 10° C

WEINGUT HANS WIRSCHING KG

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