

SIMONROTH®

CUVÉE D

DRY
2017

SIMONROTH® is the brand name for our high quality range of red wines, established with our first vintage in 1997. The term derives from a medieval settlement called "Immosrod", founded at the foot of the Kappelberg. In chronicles, the surrounding vineyards are called "the best land of the country". Still, the grapes for these valueable red wines grow in the best VDP-classified vineyard sites.

VARIETALS

Merlot 70%, Cabernet 20%, Lemberger 10%

TASTE + STYLE

Silky ruby red in the glass.

Scent of black pepper, bourbon vanilla, violet, licorice, smoked ham and juniper wood. Dark berries, cherry and dried plum round off the bouquet.

On the palate, the spicy notes are finely integrated into the juicy dark fruit body. The silky dense tannic and acidic structure ensure an impressive balance, elegance and length.

RECOMMENDATION

Pair with duck, game, beef, lamb, goulash, vegetable dishes, stews.

SOIL

gypsum keuper, coloured marl

CERTIFICATION

DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD

40 l/ar

VINIFICATION

Spontaneous fermentation, 3 weeks on the mash with 30 % whole bunches, ageing for 12 months in 30 % new and 70 % old oak barrels of 300 litres, bottled unfiltered, vegan.

ALCOHOL

13,5 % vol.

RESIDUAL SUGAR

1,8 g/l

ACIDITY

5,1 g/l

BOTTLED

December 2018

DRINKING WINDOW

2019 - 2029

SERVED BEST

at 18°C in a Bordeaux wine glass

SCHNITMANN

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VDP. PRÄDIKATSWEINGUT

