

SIMONROTH® SPÄTBURGUNDER

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
Pinot Noir

TASTE + STYLE
The wine is ruby red in the core with a cherry red edge.

Very fine and dense in the nose. At first autumn foliage, violets toasted almonds and bourbon vanilla, followed by clear fruit notes such as redcurrant and black cherry.

An elegant acidity and fine-grained tannins result in a dense and straight structure. Lots of freshness and length, the wine draws from its minerality with subtle iron notes. Perfectly integrated oak structure.

RECOMMENDATION
Pair with fine autumnal cuisine, game, wild poultry, beef, stews, grilled fish, mushrooms

SOIL
coloured marl, reed sandstone

CERTIFICATION
DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD
30 l/ar

VINIFICATION
Traditional and spontaneous fermentation, three weeks on the mash with 100 % whole bunches, ageing in (40%) new and (60%) old oak barrels of 300 litres. Bottled unfiltered, vegan.

ALCOHOL
13,5 % vol.

RESIDUAL SUGAR
1,9 g/l

ACIDITY
5,5 g/l

BOTTLED
August 2019

DRINKING WINDOW
2020 - 2030

SERVED BEST
at 16°C in a big Burgundy wine glass

SCHNITMANN

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