

EVOÉ! ROSÉ

DRY
2019

The term „Evoé!“, used in many works of our regional Swabian poets, has its origins in ancient Greek mythology. It is considered as the call of the Maenads, the female entourage of Dionysus. The Greek god of wine sent these „swigging and scrappy“ troops to the cities to shake the moral of the people before his arrival. The perfect name for our „immorally“ delicate wines!

VARIETALS

Pinot Noir, Meunier

TASTE + STYLE

This wine appears in a brilliant shade of salmon with red reflections.

Subtle notes of red berries and rhubarb are followed by gossamery floral notes.

The fresh and juicy acidity prepares drinking pleasure. Fine tannins and an elegant mouth filling character give structure and depth.

RECOMMENDATION

Solo sipper; Tartar; Fish and seafood; Pork and veal; Fried vegetables

YIELD

50 l/ar

VINIFICATION

Spontaneous fermentation in stainless steel vats; vinified for 6 months “sur lie”.

ALCOHOL

11,5 % vol.

RESIDUAL SUGAR

5,0 g/l

ACIDITY

6,2 g/l

BOTTLED

March 2020

DRINKING WINDOW

Can be enjoyed immediately

SERVED BEST

at 8°C in a white wine glass

SCHNITMANN

WEINGUT SCHNITMANN
Untertürkheimer Straße 4
D-70734 Fellbach
T 0711/57 46 16
F 0711/57 80 80 3
info@weingut-schnaitmann.de
www.weingut-schnaitmann.de



VDP. PRÄDIKATSWEINGUT

