

2018 VON BUHL BONE DRY ROSÉ QBA DRY



WINE

Rosé is a matter of the heart for us. That's why we don't have the often typical „Saignée“ and Rosé as a by-product of red wine vinification, but for us rosé is always an independent main product. The grapes are destemmed and remain on the mash for 8-14 hours. After that we press gentle and directly with only 50% juice extraction. Fermentation and Maturation partially in stainless steel and used barrique barrels. And of course: No residual sugar #drywinesforsweetpeople

SOIL

Mainly variegated sandstone with shares of limestone, loess and clay.

HARVEST

September 2018

YIELD

approx. 55 hl/ha

VINIFICATION

Carefully fermented and aged in stainless steel and used barrique barrels on full yeast until February 2019 without any fining or other technical measures.

CAN BE STORED

until 2023

FOOD PAIRING

Great summer wine for the barbecue on the terrace. Can be combined with salmon or other fish dishes.

SERVING TEMP.

approx. 7-8°C

ALCOHOL

12.0 Vol. %

ACIDITY

4.6 g/l

RESIDAL SUGAR

0.6 g/l

ITEM NO

1811