

SIMONROTH®

Cabernet franc

DRY
2019

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

Cabernet franc

TASTE + STYLE

Dark ruby red in the glass.

The complex aroma shows brilliant fruity notes of red and black currant, blackberry, as well as red pepper, rosemary, thyme and air-dried ham.

Intense flavor with great length. The juicy acidity and fine-grained, non-slip tannin structure ensure the elegant body. Wood and alcohol are perfectly integrated.

RECOMMENDATION

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

SOIL

gypsum keuper, coloured marl

CERTIFICATION

DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD

35 l/ar

VINIFICATION

Spontaneous fermentation, 3 weeks on the mash with whole bunches, ageing for 18 months in new and old French oak barrels of 300 litres, bottled unfiltered.

ALCOHOL

13,0 % vol.

RESIDUAL SUGAR

2,1 g/l

ACIDITY

5,6 g/l

BOTTLED

December 2021

DRINKING WINDOW

2022 - 2032

SERVED BEST

16 - 18°C in a Bordeaux wine glass.

SCHNITMANN

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VDP. PRÄDIKATSWEINGUT

