

ROSA von P

PINOT NOIR ROSÉ

solveigs
PINOT NOIR | RHEINGAU



the wine

ROSA von P is vinified using the traditional method for 'Saignée'. Free run of all Phyllit crus. The must has a slightly reddish colour but already its unmistakable Burgundian aroma. It differs from common Rosés presenting a touch of tannin.

the name

ROSA von P ... ROSA (wine) of Pinot - or ROSA of Phyllit ... just as you think.

the vineyard

All vineyards are cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

ROSA von P is vinified from all estate owned vineyards sites covered by red slate stone soil. The average age of the vines is approx. 15 years.

the yield

is limited by nature and the intended character of a top cru. For **ROSA von P** the yield is approx. 25 hl/ha.

the grape

Pinot Noir, 100%.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, stability and a great maturation potential. **ROSA von P** matures in barrels „sur lie" on a regular bâtonnage to optimize the maturing process and the development of flavours. The wine is kept for approximately one year time on the first yeast from fermentation including some bâtonnage.

A gentle filtration just with bottling - as well as this is done for Chardonnay vinification - reduces the invisible colloids in the wine. The result is a wine appearing smart and light but deep and tasty at the same time.

ROSA von P naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid. The alcohol level derives from nature and the sugar in the grapes. Usually 13,0%vol. (ca. 96° Oechsle).

the taste

ROSA von P - a different kind of Rosé. Not usual but an individual and outstanding one. Intense taste but inspiring slight. Fruity but also dry. Showing depth in spite of its youth.

the ageing-potential

approx. 5 years



the technical details

bottle: Burgundy, antique green

contents: 750 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles