



UNTERTÜRKHEIMER GIPS ROSÉ

TROLLINGER

TROCKEN

2021

Klassifikation	VDP.ERSTE LAGE
Rebsorte	Trollinger
Gärung	Spontaneous fermentation at 15-20°C

Alkohol	13 %VOL
Restzucker	1,3 G/L
Säure	6,1 G/L
Ausbau	15 Months Barrique

Trinktemperatur 8-10 °C

Lagerfähigkeit 6-12

Our Trollinger Rosé comes from the Untertürkheimer Gips monopole vineyard. Directly pressed and spontaneously fermented in French barriques, the Gips Rosé is matured on the lees for 15 months. Vinified in Burgundian style, this mineral rosé captivates with its expressive tension. The nose captivates with an expressive, smoky character, followed by white peach, peony and a hint of grapefruit. The playful complexity of this animating rosé flatters the palate and makes it a pleasure to discover further elegance and finesse.

