



MAGNUM BENTZ ROSÉ

ROSÉWEIN CUVÉE

TROCKEN

2022

Klassifikation	VDP.GUTSWEIN
Rebsorte	ROSÉWEIN CUVÉE
Gärung	Cool fermented in stainless steel tank with a temperature between 15 and 20 °C. On the yeast depot until February.
Alkohol	11,5 %VOL
Restzucker	6,1 G/L
Säure	5,8 G/L
Ausbau	saignée de Lemberger, Pinot Noir and Merlot 100%stainless steel

Trinktemperatur 8-10 °C

Lagerfähigkeit up to 3 years

This brilliant and light-colored rosé shows flavors of raspberries, light wild berries and exotic flavor of pomegranate. A wine with a zippy character and a balanced acidity. The grape-varieties for this wine are Pinot Noir, Lemberger, Merlot, Cabernet & Trollinger.

