

ROSE



classification: rosé sparkling wine, extra dry, charmat method

varietals: 100% Koelner Blauer (Žametna črnina si., Black velvet en.)

appellation: Bizeljsko-Sremič, south-east wine region Posavje, Slovenia

vine training: Double Guyot, dry farming

density and yield: 4,000 vines/ha; 3,0 kg/vine

annual production: 10,000 bottles

analytical data: 11.0% Alc., very low SO₂ content (lower as defined for organic dry rose wine)

climate: Continental with dry and hot summers and mild snowy winters.

terrain Hilly vineyards, 300 m. asl and higher

soil: A diverse geological soil composition, consisting mainly carbonate sandstone and marl. The vineyards spread out over the finest wine-growing sites on the hill slopes on the left side of river Sava in south east Slovenia.

spraying: Spraying with substances approved for sustainable and environment friendly farming.

harvest notes: Dry and not too hot summer contributed healthy grapes with balanced sugar and proper wine acid content. Manual harvest of Koelner Blauer took place at the end of September. Grape was immediately pressed and poured in steel tanks for fermentation.

fermentation: Fermentation was endorsed by method Charmat.

bottling and ageing: ..is ready to consume immediately after bottling. Wine is not meant to age and its freshness and primary aromas are best expressed in a year after bottling.

tasting notes: Like ice cream from tiny bushy fruits. Method charmat preserves wine's primary fruity aromas and gives finer and more durable bubbles.

serving suggestions: With Rosé there are no wrong choices, it is extremely suitable for every food and every occasion. It's very important that the wine is served properly cooled, preferably between 6 and 8 °C.