

CLEAN SLATE



PRODUCER PROFILE

Estate owned by: Moselland
Winemaker: Peter Meurer
Region: Nahe
Country: Germany

Rosé 2017

ABOUT THE VINEYARD

The Nahe region is named after the river that traverses the valleys of the forested Hunsrück Hills until it joins the Rhine River in Bingen. Although the Nahe is one of the smaller German wine regions, its extraordinary range of soil types is second to none. For this reason, the region is able to produce quite diverse wines from relatively few grape varieties. Grapes for this Pinot Noir Rosé grow on soils mixed with loess, loam and quartzite. Climate: balanced, mild, relatively little rain.

TASTING NOTES

The long ripening period for this Pinot Noir Rosé from the Nahe region in combination with processing similar to the production of white wine result in fruitiness, freshness and crispness. With hints of raspberries and strawberries this wine is simply mouth-watering and delightful.

FOOD PAIRING

Rosé wines are characterized by their fresh, subtle and refined way. That is why they work very well with strong and even spicy dishes. Their subtle nature and discreet crispness form a very nice background to powerful food. Try this Rosé with starters, pasta and meat dishes.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay-Loam
Training method:	Upward-trained
Elevation:	500-625 feet
Vines/acre:	1,821
Yield/acre:	4500.0 tons
Exposure:	Southwestern
Year vineyard planted:	1990-2010
Average Vine Age:	15
Harvest time:	End of September
First vintage of this wine:	2017
Bottles produced of this wine:	18,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	60-64 °F
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 Weeks

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.4
Residual sugar:	6.8 g/L
Acidity:	6.9 g/L
Dry extract:	23.5 g/L