



# CARPINUS

FAMILY WINERY



## 2023 CARPINUS ROSÉ

**Wine region:** Balatonfüred-Csopak

*Grape varietie(s):* Kékfrankos

*Soil:* Lime stone, basaltic lava and tuff rocks, loamy soils

**Technology:** 100 % fermented and aged in stainless steel tank

**Tasting note:** A youthful, fresh but also juicy rosé with aromas reminiscent of raspberry, cherry and rosehip on the nose. The red fruit character is reflected on the palate with crisp acidity and a long, fruity finish.

**Food pairing:** Best match for fish, white meat and cold starters. Best served at 10-12°C.

**Parameters:** alcohol: 12 vol%

residual sugar: 4.0 g/l

acidity: 7.0 g/l

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