



# JUHÁSZ

## ROSÉ

### 2023

#### Tasting notes:

A luscious cavalcade of strawberry and raspberry flavours made more intense and crisper by the hint of spritz. One of the winery's flagship wines, which we make with the utmost care every year. Recommended serving temperature 10-11°C. Best consumed within 1-2 years of bottling.

#### Grape varieties:

Kékfrankos, Merlot, Portugieser, Cabernet Sauvignon

#### Vinification:

The grapes were harvested at 3,2 pH, then destemmed, crushed and macerated on their skins to achieve the perfect colour. The must is clarified and then fermented, temperature controlled at 10-14°C, using cultured yeast. Finally, the wine is prepared for bottling with filtration and cold stabilisation before being carbonated at a pressure of 2 bar, to ensure the perfect fizz for our rosé frizzante.

#### Analysis:

**Alcohol:** 11,5-12,5%

**pH:** 3,34

**Total acidity:** 5,2 g/l

**Residual sugar:** 5,0 g/l

**Extract:** 21,7 g/l

Juhászvin Kft.

3300 Eger, Kőlyuki Pincesor 35.

Titkárság, Értékesítés: +36 70 365 8239, +36 70 633 1825

Pincészet: +36 20 215 1608

info@juhaszvin.hu