

Laposa Rosé 2024

Blaufränkisch

100% Blaufränkisch

Summary by the winemaker

„The Blaufränkisch base gives the wine a beautiful colour. The acid and residual sugar give it a nice balance. Light and easy to understand, this is a more than average rosé: elegant, extremely lush and very lively. Chilled on the rocks for sunny days, with soda on the steg, cool for sunsets and perfect for sultry July evenings. The colour is a special cherry pink, the nose is fruity but not intrusive, the flavour is a blend of strawberry and cherry. It has a lingering finish, with pronounced acidity and a vibrant flavour.”

Wine and food pairing

Works well with seafood, salmon or even duck. Excellent with red berries and goat cheese.

Wine making note

This time our 2024 Rosé is made from 100% Blaufränkisch grapes. The harvest period was from the beginning of August to the end of August. Before pressing, the grapes were macerated for a few hours to release the colour and aromas in the skins and extract the right amount of colour. Our Rosé is produced each year by controlled fermentation using a reductive technology. The aim is to preserve the primary aromas from the grapes in the wine, producing a full-bodied, fruity Rosé at lower alcohol levels.

Analysis

Grape variety: 100% Blaufränkisch

Fermentation: reductive

Maturation: none

Type: dry

Alcohol: 12%

Residual sugar: 5,9 g/L

Acidity: 4,9 g/L

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BADACSONY

