

Válogatás

Rosé Cuvée

Classicus dry rosé wine

Vintage 2024

Origin Pannon Region, PDO

Varieties Kékfrankos, Merlot & Syrah

Sugar 2.8 g/l Acidity 4.6 g/l

Alcohol 12.83 % vol

Fermentation refrigerated, reductively

at 14 °C, in stainless steel tanks

Maturation Cold fermentation (14 °C)

in stainlees steel tanks, for average 18 days

Description Fresh rosé blend of popular

grape sorts of Villány.
Light onion skin color,
blueberry, blackberry and
red-currant on the nose.
The flavor cheerfully reflects
the berry fruits of its scent,
rounded by refreshing acids.
Serve well chilled at 9-10°C on

every possible occasion!

