



CARPINUS

FAMILY WINERY



2024 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: 11 vol%

residual sugar: 3 g/l

acidity: 5,6 g/l

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