

Laposa Rosé 2025

Blaifränkisch

100% Blaifränkisch

Summary by the winemaker

„The Blaifränkisch 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 making note

Our 2025 Rosé is once again made from 100% Blaifränkisch grapes. The harvest took place from late August through mid-September. Before pressing, we macerated the grapes for a few hours to release the color and aromatic compounds found in the skins and extract the desired amount of color. Our Rosé is produced every year using controlled fermentation and reductive technology. The goal is to preserve the primary aromas derived from the grapes in the wine and to create a full-bodied, fruity rosé even with a lower alcohol content.

Analysis

Grape variety: 100% Blaifränkisch

Fermentation: reductive

Maturation: none

Type: dry

Alcohol: 11%

Residual sugar: 7,4 g/L

Acidity: 5,5 g/L

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BADACSONY

