



Vintage:..... 2013
Estate:..... Weingut Meyer-Näkel
Region:Ahr
Name:Meyer-Näkel **Rosé**
Grape: Pinot Noir
Ripeness:..... QbA
Style:..... Dry (Trocken)
Data: Residual Sugar – 9 g/L
..... Alcohol – 12.5%, Acid – 8 g/L
Soil type:..... Loess Loam
Production level: 6000 bottles produced
Closure:..... Stelvin
UPC: 767946 30398 4



Estate: Five generations of the Meyer and Näkel families have cared for this winery in the Ahr, which was established by the Romans. These are the steepest vineyards in the world for Pinot Noir and 22 of the 37 acres of the Meyer-Näkel estate are Grosses Gewächs classed vineyards where the average annual yield is less than 50 hl/ha.

Tasting Note: Elegant fruit of strawberry, peach, honey, melon and red cherries; refreshing wine with a lovely fruit-acidity-harmony. One of the finest crafted Rosés in the world that symbiotically pairs with a myriad of dishes from starters of cured meats and hard cheeses, to seafood apps or main courses, as well as poultry, savory pork, duck and fowl. 80% Saignée, 20% first press.

Saignée: a Rosé can be produced as a by-product of red wine fermentation using a technique known as *Saignée* (from French bleeding). When a winemaker desires to impart more tannin and color in red wine, some of the pink juice from the must may be removed at an early stage. The red wine remaining in the vats is intensified as a result of the bleeding, because the volume of juice in the must is reduced, and the must involved in the maceration is concentrated. The pink juice that is removed can be fermented separately as rosé.