



# Hochheimer Spätburgunder Weißherbst Feinherb

## TASTING NOTES:

Experience the essence of organic viticulture with our Organic Hochheimer Spätburgunder Rosé Feinherb, a sublime expression of the Rheingau's winemaking tradition. Crafted with a commitment to sustainability and environmental stewardship, this rosé captivates the senses with its purity and finesse. Glistening with a delicate salmon pink hue, this Spätburgunder Rosé enchants the eye and promises a journey of sensory delight. On the nose, be transported by the vibrant aromas of ripe strawberries and wild raspberries, mingling with hints of rose petals and a subtle herbal freshness that evokes the essence of a summer garden in full bloom. Savor the elegance of this Feinherb rosé on the palate, as flavors of juicy red berries and tangy cranberry dance across the tongue, guided by a refreshing acidity and a touch of residual sweetness that adds depth and complexity to the wine's profile. With its silky texture and well-balanced structure, this rosé offers a delightful versatility that pairs beautifully with a wide range of cuisines, from light salads and seafood dishes to spicy Asian fare and creamy cheeses. Crafted with precision and care, our Organic Hochheimer Spätburgunder Rosé Feinherb reflects the Rheingau's unique terroir, with its cool climate and limestone-rich soils imparting a distinctive minerality and vibrant acidity to the wine. Whether enjoyed as a crisp aperitif on a warm summer day or as the perfect accompaniment to a leisurely meal with friends, this rosé invites you to savor the moment and embrace the joys of mindful indulgence. Celebrate the beauty of organic winemaking and the pleasures of the palate with our Hochheimer Spätburgunder Rosé Feinherb, where each sip is a tribute to the harmony between nature and craftsmanship. Cheers to the simple pleasures of life and the unforgettable experiences that await in every glass.

## SOILS:

The soils consist of a variety of forms. These include chalk, sand, gravel, several clays, loess, quartzite and slate.

## VINTAGE: 2021

GRAPE VARIETAL: PINOT NOIR

ABV: 11.0%

RESIDUAL SUGAR: 13,6 G/L

ACIDITY: 5.1 G/L

TEMP: 50-54 F°



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**Fabian Schmidt and family took over in 2009 this 13th century winery. They are undeniably putting their hearts and souls into producing delicious, organic & vegan grapes. This process of sustainable farming shows with every sip of their beautiful wines.**