

GAMAY



Characteristics

Harvest year: 2018

Alcohol: 11.5%

Production run: 4,000 bottles

Available: from 20/06/2019

Description

An unusual Belgian red wine with a very light colour, vinified as a vin gris. An atypical rosé, dry and with great gastronomic potential. It smells of fresh raspberries, with floral notes and a vague hint of spices. Fresh taste with impressions of red fruit and pepper.

Food pairing: As well as an ideal aperitif, this rosé is also the perfect accompaniment to a range of salads using fruity vinaigrettes, based on e.g. raspberry vinegar or white balsamic vinegar.

Technical data

Grape: 100% Gamay

Rootstock: Couderc

Soil: Sandy loam with a substrate of marine sand deposits with glauconite and fossils.

Vineyard: Mussenhoeveveld

Ageing potential: Drink now.

Élevage: in inox

PH: 3.26

TA: 5.5gr/l

SO² (free): 48mg/l

Fermentation: fermented in inox using cultured yeasts.

oud conynsbergh winery

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