

ROSÉ PAREL EXTRA BRUT



Characteristics

Harvest year: 2019

Alcohol: 11%

Production: 1250 bottles and 200 magnums

Available: August 2021

Description

The wine has a salmon-pink colour, a fine pearling and a nice mousse. In the nose you will recognise small red fruits, rhubarb and a hint of green spiciness, which the typicity of the gamay grape clearly illustrates. The palate is fresh and fruity, with a strong impression of the pearling and a balanced finish.

Foodpairing: As an aperitif, with preparations of raw salmon, or simply on the terrace on a beautiful summer evening.

Technical data

Grape: 100% gamay

Rootstock: Couderc

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

Vineyard: Mussenhoeve veld

Ageing potential: Now until the end of 2022

PH: 3,42

TA: 6,2 gr/l

SO² (free): No added sulphites

Fermentation: Technical fermentation in inox

Elevation: second fermentation in the bottle, 10 months on the yeast residues

oud conynsbergh winery

Konijnenbergstraat 2, 2530 Boechout

☎ 03 435 98 70 ✉ info@oudconynsbergh.be

www.oudconynsbergh.be


oud conynsbergh