

## 2019 VON BUHL BONE DRY ROSÉ QBA DRY



### WINE

Rosé is a matter of the heart for us. That's why we don't have the often typical „Saignée“ and Rosé as a by-product of red wine vinification, but for us rosé is always an independent main product. The grapes are destemmed and remain on the mash for 8-14 hours. After that we press gentle and directly with only 50% juice extraction. Fermentation and Maturation partially in stainless steel and used barrique barrels. And of course: No residual sugar #drywinesforsweetpeople

### SOIL

Mainly variegated sandstone with shares of limestone, loess and clay.

### HARVEST

September 2019

### YIELD

approx. 55 hl/ha

### VINIFICATION

Carefully fermented and aged in stainless steel and used barrique barrels on full yeast until February 2020 without any fining or other technical measures.

### CAN BE STORED

until 2024

### FOOD PAIRING

Great summer wine for the barbecue on the terrace. Can be combined with salmon or other fish dishes.

### SERVING TEMP.

approx. 7-8°C

### ALCOHOL

12.0 Vol. %

### ACIDITY

7.0 g/l

### RESIDAL SUGAR

0.4 g/l

### ITEM NO

1911