



Tröpfltalhof

RosèMarie 2020 *Anphora*

Variety:

RosèMarie '20 is a blend of Merlot (85%) and Cabernet Sauvignon.

Tasting notes:

A wine with a beautiful cherry red laced with shades of coppery tones. On the nose wild strawberries, citrus fruits, flowers, aromatic herbs, white pepper and memories of oriental spices. Mineral and balsamic hints complete the olfactory picture of an intense, complex and fine nose. On the palate it has energy, it is warm, juicy and enveloping, with a clear expressive imprint in which the complex richness already found on the nose is well balanced by freshness and a marked sapidity, for long pleasant sips

Vineyard & Harvest:

To make RosèMarie I lovingly take care of a small vineyard of Merlot to which I add a little of my Cabernet Sauvignon. All my vineyards are meticulously cultivated over many years with a biodynamic approach. The soil is rich of dolomitic limestone river gravel skeleton. The Merlot and Cabernet grapes are harvested by hand during the month of October.

Winemaking:

After a short time of maceration the must of a part of our best red grapes is fermented with native yeasts in clay amphorae. For several months it matures on the fine lees that give to our rosé structure, elegance and finesse.

Recommendations:

Great to drink from the end of 2021 until 2025. It is recommended to serve not very cold, at a temperature of 13-15 degrees Celsius. It goes well with Asian cuisine, structured fish dishes, spicy first courses or white meats. Also great on its own, as a refreshing aperitif or to be enjoyed enjoying a beautiful view.

