



Tröpfltalhof

RosèMarie 2022 *Anphora*

Variety:

RosèMarie '22 is a blend of Merlot (80%) and Cabernet Sauvignon.

Tasting notes:

It comes in a beautiful cherry pink color. On the nose raspberries and wild strawberries, flowers, aromatic herbs, white pepper and hints of oriental spices that emerge from an iodine and salty base with marine memories. Mineral and balsamic hints complete an intense, complex and fine olfactory picture. On the palate it has energy, it is juicy, with a clear expressive imprint in which the complex richness already found on the nose is well balanced by freshness and, above all, by a marked flavor. It ends very long supported by an endless savory and balsamic trail reminiscent of salt, berries and gentian.

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 11 months it matures on the fine lees that give to our rosé elegance and finesse.

Recommendations:

Great to drink from the end of 2021 until 2026. 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.

