



WINE SYSTEM  
TRUST YOUR SENSES

## WEINPASS

### Artwine Brut Rose Weingut: ARTWINERY



#### DETAILS

|                     |                                                            |
|---------------------|------------------------------------------------------------|
| Art:                | <b>Sekt</b>                                                |
| Jahrgang:           | <b>2014</b>                                                |
| Land - Region:      | <b>Ukraine -</b>                                           |
| Rebsorte:           | <b>Pinot Noir / Cabernet Sauvignon</b>                     |
| Geschmacksrichtung: | <b>trocken</b>                                             |
| Flascheninhalt:     | <b>0.75 l</b>                                              |
| Qualität:           | <b>Traditional Quality Sparkling Wine South of Ukraine</b> |
| Qualität (EU):      | <b>Traditional specialities guaranteed (TSG)</b>           |
| Alkohol in vol. %:  | <b>12,00 vol. %</b>                                        |
| Restzucker:         | <b>11,20 g/l</b>                                           |
| Säure:              | <b>5,60 g/l</b>                                            |
| Ausbau:             | <b>Andere</b>                                              |
| Allergene:          | <b>enthält Sulfite</b>                                     |
| Trinktemperatur:    | <b>8-10 °C</b>                                             |
| Lagerfähig bis:     | <b>in 2 years</b>                                          |
| Auszeichnung:       | <b>LWC 2019, Decanter Wine Awards 2019</b>                 |

#### Auszeichnungen

**Grand Gold PAR Wine Award International 2020**

#### Weinbeschreibung

Golden pink color, thin and steady perlage. The bouquet is strict, multifaceted with tones of raspberries, currants and blackberries, light mineral and floral nuances. The taste is complex, balanced with tones of aging. Aged in a bottle at the depth of over 72 months for 60 months.

#### Speiseempfehlung

Excellent as an aperitif, it goes well with light snacks, as well as seafood or white meat dishes, fruit and berry desserts.