


DYREHØJ VINGÅRD

Seeland - Dänemark

RÖS Reserve Solaris - 2019

Auszeichnung:	n/a
Qualität:	PGI - Protected Geographical Indications Røsnæs
Qualität (EU):	Protected Geographical Indication (PGI)
Region:	Seeland
Land:	Dänemark
Rebsorte:	Solaris
Alkohol in vol. %:	12,50 vol. %
Restzucker:	2,00 g/l
Säure:	6,20 g/l
Ausbau:	Barrique
Allergene:	enthält Sulfite
Trinktemperatur:	12 °C
Lagerfähig bis:	3
Auszeichnungen:	 Gold Internationaler PIWI Weinpreis 2020

Beschreibung

The handpicked grapes were maced for 4 hours and then pressed. The must came on French oak barrels where fermentation took place. The wine has undergone malolactic fermentation and received battonage. After 6 months, the wine was stuck together by 40% new oak barrels and 60% used oak barrels. The smell of oak platter and yellow ripe fruits comes out of the glass. The taste is rounded with a little toast, a little ~~Spice~~ ~~empfehlung~~. The acid is intact and keeps the wine ~~Reserviert~~ ~~ideal~~ for mushroom dishes, chicken and soft cheeses.

Vinifikation

conventional

Weingutbeschreibung

Dyrehojgaard, where the brand RÖS is created, has a hundred year old history as a traditional farm on Roesnaes, but today it is mainly a vineyard. Tom Christensen bought the farm in 2007 and planted the first wine plants in 2008. The first two species were mainly Solaris and Cabernet Cortis and selected in corporation with the

Staatliches Wineinstitute in Freiburg, Germany. Today the wine area covers around 7 hectares with approx 23.000 plants being the largest wine producer in Denmark. The main varieties are now Solaris, Muscaris, Johanniter and Sauvignier Gris as the white selection and the red varieties are mainly Cabernet Cant

