


RÖS Muscaris extra brut - 2019

Auszeichnung:	n/a
Qualität:	Beskyttet geografisk betegnelse (PGI) Røsnæs
Qualität (EU):	Beskyttet geografisk betegnelse (PGI)
Region:	Seeland
Land:	Dänemark
Rebsorte:	Muscaris
Alkohol in vol. %:	11,40 vol. %
Restzucker:	2,60 g/l
Säure:	4,30 g/l
Ausbau:	Edelstahl
Allergene:	enthält Sulfite
Trinktemperatur:	12 °C
Lagerfähig bis:	1
Auszeichnungen	

 Grosses Gold Internationaler PIWI Weinpreis 2021

Beschreibung

Traditional bottle fermented sparkling wine. Wanting to show the fresh flowers of the muscaris, alongside the crispness of

Speiseempfehlung

Recommended for asparagus, strawberries, and marzipan.

Vinifikation

Traditional bottle fermented sparkling wine. Fruity, fresh and crisp

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 th ...

