

WEINPASS

RÖS Reserve Solaris 2016 Weingut: Dyrehøj Vingård

DETAILS	
Art:	Weißwein
Jahrgang:	2016
Land - Region:	Dänemark - Seeland
Rebsorte:	Solaris / n/a
Geschmacksrichtung:	trocken
Flascheninhalt:	0.75
Alkohol in vol.%:	15,50 vol. %
Restzucker:	0,20 g/l
Säure:	6,30 g/l
Ausbau:	Edelstahl/Holzfass
Allergene:	enthält Sulfite
Trinktemperatur:	15 °C
Lagerfähig bis:	2019
Auszeichnung:	Best of Freiburger, Danish Wine competition

Auszeichnungen

Silver internationaler bioweinpreis 2017

Weinbeschreibung

40% of the wine has been fermented on wooden barrels, creating a creamy and full body wine. Characteristic nose of Solaris, with elderflower and peach being dominant. The mouthfeel is creamy and pleasent. The acidity and minerality keeps the wine from being dull. The taste covers a spectrum of fruits like melon, peach, citrus and elderflower and much more. The aftertaste leaves you with a slight touch of woody melon and lingers on and on.

Speiseempfehlung

In general a very useful wine that will go with many dishes. Heavy fish and shelldishes, poultry and meat.

Vinifikation

20% new barrel 20% used barrel 60% steel tank

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 hectars with approx 23.000 plants being the largest wine producer in Denmark. The main varieties are now Solaris, Muscaris, Johanniter and Souvi ...

