90 | MONTHS ON THE LEES

RAUMLAND

SEKTHAUS – SEIT 1984

2015

ROSÉ

– RÉSERVE –



Rosé holds a special place in our hearts! In the glass, our Rosé shines with a delicate pink hue. Vinified in stainless steel and aged on the lees for 90 months, the wine exudes purity, delicacy, and freshness on the nose, intertwining red berries with floral and even iodine aromas. Its bouquet unfolds with notes of red summer berries, rhubarb, and pink grapefruit. The finish is pure, structured, and intensely satisfying, exhibiting a subtle creaminess. Our Rosé gains volume, leaving a long-lasting aftertaste, complemented by a fine mousse. For us, Rosé is a versatile wine that excels both as an aperitif and as a companion to meals, showcasing its unique character in every sip.

INTERESTING FACTS

GRAPE VARIETY
Cuvée

MONTHS ON THE LEES
Over 90 months

TERROIR
Terra Fusca & clay

VINIFICATION
100 % stainless steel | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2015 -
Mild spring, followed by a dry and hot summer | minimal leaf removal to maintain the finesse of the grapes | in September, the long-awaited rain came with falling temperatures, which stabilized the acidity levels in the grapes | picture-perfect harvest with an early harvest | will be remembered as one of the best vintages in recent decades

HARVEST
September 2015

TIRAGE
June 2016

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut | 4 g/l

ACIDITY
7,6 g/l

ALCOHOL
12% Vol.

TRADITIONELLER SEKTMACHER

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