



Rosengold

Gewürtztraminer Sinzheim

2017 – semi-dry

VINEYARD

The vineyards are situated in Sinzheim. The terroir consists of residual granite soil.

YIELD

38 hl/ha; Sugar content at harvest 92 °Oe.

ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 22,0 g/l; Total Acidity 5,7 g/l.

WINEMAKING

Selectively hand-picked grapes were macerated with different durations, followed by gentle pressing. Must settling by sedimentation lasted for approximately 24 hours and the alcoholic fermentation in steeltanks was temperature controlled at around 16 °C.

EXPERIENCE

Intense but nuanced aromas of roses, rosewood, and ripe apricots. Pronounced spiciness on the palate and pointedly aromatic with a soft and unctuous texture. A traditional wine with charm and finesse.

PAIRS WELL WITH

sweet desserts and as an aperitif.

DRINKING TEMPERATURE

10 – 12 °C

VARIETY

Gewürtztraminer

GROWING REGION

Sinzheim , Ortenau, Baden



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