raspberry cherry floral notes







PROFILE

alcohol: 13,9 % vol

titratable acidity: 5,3 g/L

pH: 3.54

residual sugar: 2,3 g/L

recommended serving temperature

12°C

age of vine:

12 years

VITICULTURE

- deep loamy stony soils
- south-east facing slope
- optimal use of sunlight without leaving the grapes in direct sun
- removal of green & uneven bunches 4 weeks before harvest to optimize the riping process and achieve smalest possible grape size