

LOZÄRN

LIFESTYLE WINE RANGE



CARMÉNÈRE ROSÉ

2023

Dancing notes of spices and red berries on the nose. Enjoy with prosciutto, brie and tapas.

Cultivar: 100 % Carménère

Rs: 3 g/l * TA: 6 g/l * pH: 3.53 g/l
Alc 13.5 % * TSO2: 95

Harvest date: 16 February 2023 at 22 Balling.

Harvest in small crates and kept in the cold room over night before being processed the following day. The pulp were pressed lightly with out any prior skin contact.

Juice fermented for 13 days with Oeno Pink yeast. Wine were racked and cleaned with bentonite clay for clarity.

Bottling date: 8 May 2023

Matured in bottles: 4 months

VEGAN FRIENDLY



Vitis Vinifera
2023: Gold



Rosé Challenge
2023: Gold

