

ZAHEL

Ein Wildes Gläschen Dét-Nat Rosé 2023

A relative of “Ein Kleines Fass and “An Amphora”, our “Ein Wildes Gläschen” series features wines produced with minimal intervention and zero filtration or fining. This sparkling rosé, made from 100% Pinot noir grapes, receives its fine perlage from fermentation in the bottle. It's crisp, refreshing, and an ideal aperitif or accompaniment to a festive or outdoor meal.



Alcohol	12.5 % vol.
Residual Sugar	0.3 g/L
Acidity	6.3 g/L
Grape Varietal(s)	100% Pinot Noir
Origin	Großlage Maurerberg Ried Kadolzberg
Soil	Flysch sandstone on Dolomite limestone
Harvest/grape handling	100% hand-harvested; de-stemmed
Skin Contact	18 hours skin contact in the press
Fermentation	Spontaneous fermentation beginning in used French barriques; bottling on Sept. 15, 2023 with 12 g/l residual sugar remaining, resulting in 3.5 bar pressure
Aging	6 Months on the fine lees without degorgement
Serving Temp.	8-10°C
Aging Potential	2-3 years
Tasting Notes	Hazy with a light pink color and a fine perlage; notes of strawberry and raspberry on the palette with a complex acidity; notes of spice and a refreshing finish
Food Pairing Suggestions	ideal as an aperitif or an accompaniment to fried chicken or lobster rolls

