



Fromm La Strada Rosé 2015

Grape variety	82% Pinot Noir, 18% Malbec	
Bottled	August 2015	
Cellaring potential	2017	
Winemaker	Hätsch Kalberer	
Wine analysis	Alcohol	Not bottled yet
	Total acidity	Not bottled yet
	pH	Not bottled yet
	Residual sugar	less than 1 g/l



Technical Info	<ul style="list-style-type: none">• 82% Pinot Noir (mix of Dijon & Pommard clones), free run• 18% Malbec, destemmed, crushed, left on skins for 24 hours, pressed• Plantings between 4000-5000 plants per hectare• Hand picked• Fermented moderately cool (approx. 16° c) in stainless steel tanks• Inoculated with a cultured yeast to retain fruit purity and freshness• Fermented to bone dry• Light bentonite fining for protein stability
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We are looking for a Rosé that is charming and delicate on the nose, but then offers a structural complexity on the palate with a dry focus. The Pinot Noir portion provides purity of fruit and pretty flavours, whilst the Malbec assists our deliberately dry style with a structural firmness.