

CARL EHRHARD



Berg Roseneck Spätburgunder Trocken Rüdesheim, Rheingau, Germany

GRAPE VARIETY

100% Pinot Noir

VINIFICATION

Harvested by hand from the Roseneck vineyard, so named for the Rosenhecken, or rose hedges that grow on its rocky edges. Fermented with skin contact for 25 days. Maceration lasts an additional six to seven days. The finished wine is aged for six weeks in large neutral oak barrels, then in small used oak barrels for 20 months. During this time the wine is clarified three times by gentle racking. This wine is unfiltered.

ESTATE

Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six prime vineyards around the town of Rüdesheim in the Rheingau region of Germany. The estate has been in the family since 1815 and was taken over in 1998 by Carl, his wife Petra and their three daughters.

TASTING NOTE

Light red fruit and rose petal aromas. Dry, elegant and light bodied with bright fruit flavors, spice and minerals backed by smooth tannins and moderate acidity.

FOOD PAIRING

Dishes with wild mushrooms work well. Great with salmon, lamb, Mediterranean herbs and vegetables.

2021 **90** WINE ENTHUSIAST

THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

4/18/2024