

CARL EHRHARD



Rosé

Rüdesheim, Rheingau, Germany

GRAPE VARIETY

100% Pinot Noir

VINIFICATION

After the grapes are harvested by hand they are gently pressed. Half the must is fermented in stainless steel tank, and the other half ferments in neutral foudre (large oak casks). After malolactic fermentation, both lots are blended to naturally combine the sweetness of one and the fruit of the other.

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

A very elegant wine. Pale pink in color with a seductive, floral bouquet. On the palate it is creamy and smooth with bright berry flavors and a delicate with ripe acidity.

FOOD PAIRING

Ideal with fresh cheeses, salads, poultry or seafood.

87 [i-wine review.com](https://www.i-wine.com)
2018 Vintage