



BRAUNEWELL  
DINTER

## der Rosé

*Braunewell | Dinter is a blend of the highest striving for quality, closeness to nature, unmistakable character and authenticity. Our ingredients are passion, craftsmanship, excellent sites and grape varieties, traditional winemaking and the desire to create something new. The result is wines that make you happy. Frank Dinter, Christian & Stefan Braunewell*



**WINE** The rose discovery of Germany! Elegant rose color, graceful scents of ripe wild strawberry, white peach, a little liquorice and fine vanilla. Silky texture, dry, creamy, long finish. The meal companion!



**SOIL** Limemarl, Clay



**HARVEST** The grapes are picked and selected by hand in early October.



**GRAPE VARIETIES** 80% Pinot Noir, 15% St. Laurent, 5% Merlot Ø

**YIELD** 35 hl/ha



**CELLAR and STORAGE** Juice extraction and maceration of the highest quality red wine grapes. Gentle pressing, spontaneous fermentation in oak barrels and malolactic fermentation, yeast storage in oak barrels for 7 months, filled in June.



**RECOMMENDATIONS** Marinated char with lime, watercress, caviar and smoked beef, asparagus, tarragon foam

**LAGERFÄHIGKEIT** to at least 2028



**TRINKTEMPERATUR** ca.12-14°C