



NEISS



THAT'S NEISS ROSÉ TROCKEN

Recommended serving temperature: 6-7°C (43 - 45° F)

WINE NOTES

A lively, refreshing blend of local red varieties, refined with saignée extracts from high-quality international grape varieties such as Cabernet Franc and Cabernet Sauvignon.

VINIFICATION

The grapes are selectively hand harvested, with yields reduced to 7500l wine per hectare. THAT'S NEISS ROSÉ is produced by the saignée method, a process where grape juice is extracted from the red wine mash before fermentation begins. The must drawn off in this way results in delicate pink hues. The wine is fermented in stainless steel.

TASTING NOTES

Fresh aromas, powerful, fruit and light spice; a lively acidic structure.

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