



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

RÖS Solaris, sparkling
Bodega: Dyrehøj Vingård



DETAILS

Tipo de producto:	Espumante
Añada:	2018
País de origen - Región:	Dänemark - Seeland
Variedades:	Solaris
Sabor orientativo:	semidry
Contenido de la botella:	0.75 l
Calidad:	Beskyttet geografisk betegnelse (PGI) Røsnæs
Calidad (EU):	Beskyttet geografisk betegnelse (PGI)
Grado alcohólico (% vol.):	12,50 vol.%
Azúcar residual en g/l:	8,40 g/l
Acidez:	8,40 g/l
Elaboración:	Acero inoxidable
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12 °C
Lagerfähig bis:	1
Premios obtenidos:	n/a

Premios obtenidos

Silver ORGANIC WINE AWARD INTERNATIONAL 2021 - autumn

Weinbeschreibung

Unmistakeably solaris in the nose, lots of fruits and elderflower. Full body, with a prominent fruit presence. Ripe fruit, but not sweet. The minerality from the soil gives the wine a chalky edge. The wine is without any bitterness

Recomendado con el siguiente plato...

Fish dishes, snacks, sommergrill

Vinification

reductive alcoholic fermentation, second bottle fermentation.

Descripción del viñedo

Dyrehøjgaard, where the brand RÖS is created, has a hundred year old history as a traditional farm on Røsnæs, but today it is mainly a vineyard. Tom Christensen bought the farm in 2007 and planted the first wine plants in 2008. The first two species were mainly Solaris and Cabernet Cortis and selected in corporation with the Staatliches Wineinstitut in Freiburg, Germany. Today the wine area covers around 7 hectares with approx 23.000 plants being the largest wine producer in Denmark. The main varieties are now Solaris, Muscaris, Johanniter and Souvi ...