



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

RÖS Sauvignier Gris 2021 Bodega: Dyrehøj Vingård



DETAILS

Tipo de producto:	Vino blanco
Añada:	2021
País de origen - Región:	Dänemark - Seeland
Varietades:	Souvignier gris
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Calidad:	PGI - Protected Geographical Indications Røsnæs
Calidad (EU):	Protected Geographical Indication (PGI)
Grado alcohólico (% vol.):	12,00 vol.%
Azúcar residual en g/l:	5,70 g/l
Acidez:	6,60 g/l
Elaboración:	Acero inoxidable
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	12 °C
Lagerfähig bis:	1
Premios obtenidos:	n/a

Premios obtenidos

Gold PIWI WINE AWARD INTERNATIONAL 2022

Weinbeschreibung

This white wine is fermented at a cool temperature, without maceration. The mouthfeel is round and soft, with a nice smell of fruit.

Recomendado con el siguiente plato...

Perfect for smorgasbord and soicy dishes

Vinification

Cool fermentation, reductively

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 Wineinstitute 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 ...