

FISCHER

C h r i s t i a n



Rosè CLASSIC 2012

Variety:	Rosè made from Cabernet Franc
Age of the vines:	32 years
Vineyard Parcel:	Diverse
Yield:	49 hl
Soil type:	Deep brown soil
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	18.0 ° KMW
Fermentation:	7 days in a steel tank
Malolactic:	No
Maturation:	In a steel tank
Alcohol:	11.5 Vol. %
Acidity:	5.7 g/l
Residual sugar:	4.3 g/l
Drinking temperature:	12.0 ° C (53,6 ° F)
Optimal drinking period:	1 – 3 years
Overall impression:	Strong, clear pink, floral bouquet, delicate strawberry notes, elegant structure
Culinary tip:	Exceptional wine with fish and shellfish, antipasto and light cheeses. Our wine recommendation for summer: Its fabulous color makes it an inviting aperitif!
Christian Fischer says:	A colorful wine that is celebrating a well-deserved comeback. Our motto for the summer: Drink Pink!