Expertise



rngmið

St. Laurent Rosé dry

Origin: Moselle Grape variety: St. Laurent Category: Estate wine Article number: 15 EAN Bottle: 4260126731509

<u>Estate wines:</u> The estate wines grow in the former riverbed of the Moselle, where glacial gravel deposits create a very favorable substrate for the vines. Yields are already significantly lower than the normal level of the region in the entry-level area. This results in easily accessible, fruity wines with a lot of drinking pleasure but also with good structure.

<u>Description</u>: Precise red berry aromas, subtle acidity, lots of drinking pleasure. This rosé pairs excellently with light summer dishes or as an aperitif. Alternatively, simply enjoy chilled on the terrace. Freshness, fruitiness, color, and a sense of lightness.

<u>Food recommendation:</u> Grilled dishes, poultry, salads, various fish dishes.

Recommendation and Analysis: Serving temperature: 8-12°C Alcohol: 11,5 %vol Residual sugar: approx. 5 g/l Acidity: approx. 5,5 g/l

Packaging and Presentation:

Bottle shape: White Burgundy bottle Volume: 750ml Bottle weight (empty): 485g Bottles per carton: 6 Carton weight: 7,90kg Cartons per pallet: 60

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