

SIMONROTH

Cuvée D

dry
2018

SIMONROTH® is the brand name for our high quality range of red wines, established with our first vintage in 1997. The term derives from a medieval settlement called "Immosrod", founded at the foot of the Kappelberg. In chronicles, the surrounding vineyards are called "the best land of the country". Still, the grapes for these valueable red wines grow in the best VDP-classified vineyard sites.

Rebsorte

Merlot 60%, Cabernet 25%,
Lemberger 15%

Beschreibung

Silky ruby red in the glass. Scent of black pepper, bourbon vanilla, violet, licorice, smoked ham and juniper wood. Dark berries, cherry and dried plum round off the bouquet. On the palate, the spicy notes are finely integrated into the juicy dark fruit body. The earthy dense tannic and acidic structure ensure an impressive vitality, elegance and length.

Empfehlung

Pair with duck, game, beef, lamb, goulash, vegetable dishes, stews

Boden

gypsum keuper, coloured marl

Bewirtschaftung

organic wine

Ertrag

40 l/ar

Vinifikation

Spontaneous fermentation, 3 weeks on the mash with 30 % whole bunches, ageing for 12 months in 30 % new and 70 % old oak barrels of 300 litres, bottled unfiltered, vegan.

Alkohol

13,0 % vol.

Restzucker

2,4 g/l

Säure

5,5 g/l

Abfüllungss

January 2020

optimale Trinkreife

2020 - 2030

Serviovorschlag

at 18°C in a Bordeaux wine glass

SCHNITTMANN

WEINGUT SCHNITTMANN
Untertürkheimer Straße 4
D-70734 Fellbach
T 0711/57 46 16
F 0711/57 80 80 3
info@weingut-schnaitmann.de
www.weingut-schnaitmann.de

DE-ÖKO-022
Deutschland
Landwirtschaft



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VDP. PRÄDIKATSWEINGUT