



SEBESTYÉN

PINCE

Rosé

Szekszárd / 2017



Vineyard

- Age of vines: 4-40 years
- Vineyard: Szentgál
- Training system: umbrella, guyot
- Grape variety: Kékfrankos 34%, Zweigelt 66%
- Soil: loess
- Yield: 2-3 kg
- Winemaker: Sebestyén Csaba

Harvest

- Harvest: September 2017

Winemaking

- Hand picked grapes were selected
- Fermented in temperature controlled stainless steel tanks between 14-16 C
- Aged for 1 months in stainless steel tanks

- Bottled: november 2017
- Number of bottles: 6 000
- Residual sugar: 1,6 g/l
- Extract: 22,5 g/l
- Alcohol: 12,0 %
- Acidity: 6,5 g/l

Pale coral pink colour. This rosé is summer in the bottle! The palate has crispy acidity, which is balanced by an intense core of red berries and citrus. It is refreshing, juicy with a sweet fruity finish.



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