

Cuvée Rötlich

MANN

MA
NN

RÖTLICH

LOCALITY: GERMANY – Rheinhessen

APPELLATION: Deutscher Wein

GRAPE VARIETY: 30% Merlot, 30% Riesling, 30% Silvaner and 10% Dornfelder

WINEMAKER: Andreas Mann

VINEYARD: Planted in the 1990s over Porphyry soil.

VITICULTURE: Organic (certified Ecofeuille) with biodynamic methods.

WINEMAKING: Maceration for 1.5 weeks then pressed. Fermentation on skins for 2 weeks.

AGING: Aged for 12 months. 90% in barrels *doppelstück* (2400L) and 10% in barrel *stückfass* (1200L).

BOTTLING: Unfiltered. 16 mg/L total SO₂.

