

## Wine Profile

### 2016 Böcking Rosé Mosel, Germany

**Vintage:** 2016

**Fruit:** 100% Pinot Noir (Spätburgunder)

**Appellation:** Mosel, Germany



**Vineyard:** The grapes for this dry wine come from our sustainably farmed vineyards on steep slopes high above the Mosel River. The fruit is carefully selected from two vineyards: the Trarbacher Schlossberg and Taubenhaus, where the soil is covered in grey slate but also has a higher loam content which is important for this grape variety.

**Harvest Date:** Second week in October 2016

**Specifications:** 12% alcohol, 8.5 g/l residual sugar, 6.4 g/l total acidity.

**Production Notes:** This wine had a 38-hour maceration period in cool harvest temperatures, after which the grapes were carefully pressed. The fermentation took place 50/50 in stainless steel vats and oak barriques. The oak barrique fermentation gives the wine more structure. This wine was bottled in the middle of July 2016.

**Tasting Notes:** This complex, dry Spätburgunder Rosé is created as a dry wine with grapes picked during the early harvest. The 2016 Rosé is a juicy, dry wine with flavors of strawberry, red currants and rose petals. This uncomplicated, crisp wine pairs well with salads and grilled meats.

**900 bottles produced**



WEINGUT RICHARD BÖCKING  
WEINBAU SEIT 1624  
TRABEN-TRARBACH • MITTELMOSEL