

Bagueri ROSÉ

Colour, aroma and taste

Colour: its antique pink is further enriched by warm golden hues. Delicate and slowly moving bubbles are almost tireless.

Aroma: An outstanding blend reveals a subtle bouquet taking us to a gentle red fruit and citrus aroma.

Taste: Satin-like texture with a clear raspberry aftertaste. A freshness that lingers.

The sommelier recommends

Food pairing: An exquisite pre-dinner drink. Wonderfully matching sushi and salmon dishes as well as forest fruit desserts.

Serving temperature: 6-8°C

Aging potential: kept in a dark place up to 2 years

Production method

Origin

Wine growing area: Brda
Wine-growing regions/sites: Kozana, Vedrižan, Cerovo, Vipolže
Site: E, NE
Vineyard area: 3 ha
Vineyard shape: terraced
Altitude: 80 - 200 m
Vine training: single Guyot
Spacing: 4.000 - 5.000 vines/ ha
Vineyards aged: 10 - 25 let
Type of soil: flysch, marlstone, sandstone
Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

Grapes:

100% Pinot noir

Fermentation

100% in stainless steel containers

Secondary fermentation

in bottles

Maturing

36 months "sur lie"

Awards

	Year and the name of the evaluation	Vintage	Award
2017	International Rose Championship, Poland		silver medal

Parameters

Vintage: NV
Alcohol by volume: 12 % vol
Acids: 7,65 g/l
pH: 2,99
Residual sugar: 10,5 g/l

