

Product Sheet

Vintage:	2024
Name:	Haus Klosterberg Rosé
Grape Variety:	Pinot Noir
Quality:	Qualitätswein
Alcohol:	12,0% vol.
Bottle Size:	750 ml

Origin

The grapes for this Rosé come from typical vineyards in the Mosel valley.

Vinification

The grapes for this Pinot Noir Rosé were harvested at the beginning of October at optimal ripeness. To achieve a perfect balance, this wine fermented spontaneously: one part obtained from whole-cluster pressing (to convey freshness and structure) and another part “bled-off” during an early stage of red wine maceration (to add body and complexity).

Tasting Note

The 2024 Pinot Noir Haus Klosterberg Rosé is bright, clear and fresh on the aromatic and savory nose that displays refreshing red berry and crushed slate aromas. This light to medium-bodied wine, based on saignée and whole-cluster pressing parts, is round and juicy on the palate, quite rich (or slightly sweet) and a stimulating crowd pleaser. 12% stated alcohol. Screw-cap closure.

Serving Temperature

9°C

