



Gåsenæb Rosé 2021

GRACEFUL - A wine made of the grape varieties Bolero and Rondo, that ripen to perfection in our vineyard's microclimate, on the southwest facing slopes of Fejøl's highest hilltop.

This wine is the definition of nordic wine style, with lightness and strong fruit.

The Vineyard

We prune, bind and thin out shoots, and even cull a lot of grape bunches, reducing the final yield to improve quality of the harvest and the health of our plants.

The vineyard is grown organically, with great care and a great deal of hand-work.

The vines that give us this elegant wine are mature vines planted in 2006 and 2009.

These vines are cared for throughout the whole growing season, and we typically adjust and care for the vines with hand work 10-12 times from spring to harvest.

Harvest

Patience is one of the most important elements when it comes to harvesting our red grapes.

We use our taste, tactile feeling, and precise sugar measurements to determine ripeness, and the perfect moment for harvest (the moment when aroma development and ripeness is the best).

This demand for high quality means our yield is reduced since the prolonged ripening period exposes the grapes to the weather conditions during the Danish autumn - this means a reduction in yield, but it is a sacrifice we are willing to make, in order to harvest the sweetest most aromatic grapes possible.

Method

The grapes are crushed and pressed as soon as they are harvested.

They are pressed slowly, while being careful to press at low pressure, so we avoid the extraction of tannins in the juice.

This gentle approach ensures a fruity, light and fresh wine.

Slow fermentation "Sur Lie" for 8 month in oak barrels, combined with a malolactic secondary fermentation means that the natural acidity in the wine is reduced slightly, so we experience it as pleasant and fresh. Naturally occurring CO² is integrated in the wine, by following this method.

Bottling

The wine is racked (soutirage) from the less and then filtered, where it is tapped directly to bottles here at our small winery on Fejø.

This process of racking and filtering brings the fruity character of the wine to the foreground.

Gåsenæb Rosé Values

- **Alcohol:** 11,5 % vol.
- **Acidity:** 5.7 g/L
- **pH.:** 3.63
- **Total sulphur:** 24mg/L.

[> Gåsenæb Rosé can be bought here](#)