



## *Røde Gæs sparkling Rosé*

**MOREISH** - Røde Gæs is created with Rondo, Bolero, Cabernet Cortis, Reberger grapes from our vineyard, as well as fully ripe Pinot Noir grapes from Germany.

Røde Gæs is our take on the Italian classic Lambrusco. Strong, light spice, red fruits, and silky texture, with a deep red colour.

### **Serving**

A fantastic companion for charcutier, smoked meats, creamy cheeses as well as pasta dishes and strong salads with leaves like rocket and mustard.

## **The Vineyard**

Black grapes are typically known to be challenging to grow in our Nordic climate, and they ripen late in the season.

Here at Hideaway, we understand the challenge and are careful to look after our grape vines and give them optimum care.

This means strong plants, few grape bunches per plant, and plenty of light and air flow around the grapes.

By observing our plants carefully and supporting each individual grapevine, we can harvest ripe, healthy, and beautifully sweet grapes.

Our geese help us to keep the grass short in the vineyard and add important microorganisms to the system.

The vineyard is grown organically without the use of fertilizers, irrigation, or pesticides.

Every year we try to build the organic matter content of our soil by laying out a mulch of straw between our vines.

## **Harvest**

We harvest carefully by hand and select only the best grapes for our wine, to ensure the highest levels of quality and taste.

We keep a close eye on ripening, and we only harvest the grapes when sweetness and aroma is at it's best.

## Method and Bottling

The grapes are crushed, and stems removed, to ensure we don't extract too many tannins in the wine. Then the grapes are carefully and slowly pressed and pumped into our steel fermentation tanks.

Here our grape juice meets imported juice from fully ripe German Pinot Noir grapes. Fermentation is carefully guided in the direction we desire, by adding a small amount of yeast.

Throughout the fermentation process the wine is tasted every day, to ensure everything is running at its optimum.

The wine ferments naturally to dry, before clearing and sending for bottling in Germany. (We only make a few hundred bottles of Røde Gæs each year, which means sending the wine away for bottling is more effective than running a CO<sup>2</sup> and pressure bottling here at our small production.)

## Røde Gæs Rosé Values

- **Alkohol:** 12,5 % vol.
- **Syre:** 7,5 g/L
- **pH:** 3,1
- **Total svovl:** 107 mg/L.
- **Restsukker:** 16,8 g/l

[> Røde Gæs Rosé can be bought here](#)