



Sommergeås Red Wine

REFRESHING – A wine that reflects our Nordic grapes and lifestyle.

A fruity, light and easy-going wine!

Created by using the French method "Macération Carbonique".

It is fresh with ABUNDANT fruit.

The Vineyard

Rondo grapes are known to be challenging to grow in Denmark, since they are susceptible to infection of mildew, and because they ripen relatively late in the season.

Here at Hideaway Vineyard we understand the challenge and take great care in looking after each individual vine stock.

This means strong plants, few grape bunches per vine stock and plenty of air and light around the grapes. This ensures healthy, fully ripe and beautifully sweet grapes at harvest time.

The vineyard is organically grown and we spend a great deal of time in the vineyard, keeping and eye on our vines every day!

We work by hand in our vineyard, as well as mechanical removal of competing weeds around the vines.

Our free range geese also help us to keep the grass in the vineyard short, but most of all, they add important microorganisms to our system, which contributes to a healthy soil food web.

We don't irrigate or fertilize our grapes, but we lay out straw mulch between the vines in order to increase the soils organic matter.

Harvest

We harvest by hand and select only the best grapes for our Sommergeås wine.

The harvest takes time since we are selecting only the best and ripest bunches of grapes, while the others are allowed to hang on the vines to ripen a little more. This means harvesting several times, but we think it's worth the extra effort.

This method of harvesting ensures the best quality and taste in the final wine. When we work all year to get the best and ripest grapes we can, it makes sense to use this extra time to ensure the best possible result.

Method

Created using the French method of "Macération Carbonique", which makes it fresh with abundant fruit.

We love to follow this process in our wine cellar, from the very beginning where we lightly crush Rondo and Bolero grapes and remove the stems, before the mash begins its spontaneous fermentation in large open boxes.

After a few days we can see, feel, smell, and even hear that fermentation has begun.

From here we need to be work quickly to harvest our Cabernet Cortis and Reberger grapes and lay the whole bunches into the fermenting mash.

Timing as well as the ratio of mash to whole grape bunches is essential in order for the process to be successful. The boxes are tightly closed so no CO² can escape, which marks the beginning of the exciting Macération Carbonique.

The grapes ferment under pressure and high CO₂ concentrations. When this fermentation process is finished, the juice is racked before being stored in oak barrels, for 7 months of maturation and a secondary malolactic fermentation.

Bottling

The wine is lightly filtered to remove particles that could influence the wine's taste, balance, or fruity character.

Sommergå's Red Wine Values

- **Alcohol:** 12,72 % vol.
- **Acidity:** 5,0 g/L
- **pH:** 3,56
- **Total sulphur:** 30 mg/L.
- **Residual sugar:** 0,7 g/l
- **Yield:** 60hl/ha

[> Sommergå's Red Wine can be bought here](#)