

— LOZÄRN —



CARMÉNÈRE ROSÉ

2026

Dancing notes of spices and red berries on the nose.
Enjoy with prosciutto, brie and tapas.

Cultivar 100% Carménère

Harvest Date 25 February 2026 at 21 Balling.

Harvested in small crates and kept in the cold room overnight before being processed the following day. The pulp was pressed lightly without any prior skin contact.

Juice fermented for 10 days with Oeno Pink yeast. Wine was racked and cleaned with bentonite clay for clarity.

Bottling Date 1 June 2026

VEGAN FRIENDLY

Rs: 1.8 g/l * TA: 6.4g/l * pH: 3.31 g/l * Alc 12.5% * TSO2: 112

