

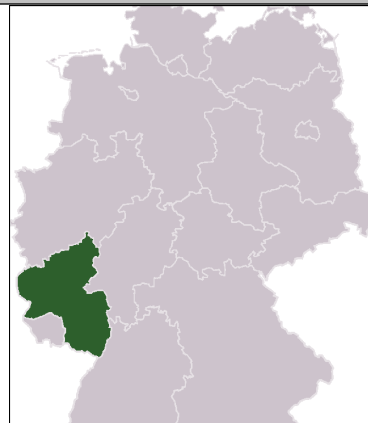
HB Wine Merchants presents wines from: **Lucashof**



GERMANY

Pinot Noir Rosé

Pfalz



Brand Highlights

- Family owned estate by two winemakers—husband and wife
- Certified organically-grown grapes
- Made from a blend of 90% Pinot Noir and 10% Cabernet Sauvignon

The Estate

Owned by Christine Lucas, sister to Nik Weis, this estate produces outstanding Riesling from important vineyard sites in the Pfalz. This estate was established over 50 years ago and has a much warmer climate than the Mosel with different soil. The resultant wines tend to be drier in style with a little bit higher alcohol levels. It is located in the Rhine valley and protected to the North and the West by the Hunsrueck Mountains. That's what makes the climate here almost Mediterranean. The soil is heavier and less stony than in the Mosel. They don't have slate like in the Mosel, they have volcanic, glacial and river sediments. That's why the wines are not as mineral but due to the warmer climate more full bodied than the wines in the Mosel. In general they have less acidity and more of a roundness. The flavors of their Rieslings are more on the peachy side than on the grapefruit side, as they are in Mosel wines.

Wine Making

This is the first vintage (2018) that this Rosé wine has been imported into the US. Pinot Noir has long been cultivated in the Pfalz region and is the base of this rose with 10% of the blend from Cabernet Sauvignon. It is totally destemmed and lightly crushed with a limited amount of skin contact and then fermented in temperature-controlled stainless-steel vats.

Tasting Notes

This wine has a fine and fresh fruity character of strawberry and cherry notes with just a hint of raspberry in the finish. It has a dry crisp finish. The wine has 5.2 grams of residual sugar and a total acidity of 7.2 gr/L.

Press

- ♦ 2018 Vintage **89 Points**—Wine Enthusiast
- ♦ 2018 Vintage **88 Points**—Vinous

Product Specifications

- Available in: 750mL w/Stelvin
- UPC: 8 75734 00166 7
- SCC: 1 08 75734 00166 4
- Case (in.): 12.6 x 9.8 x 13.7