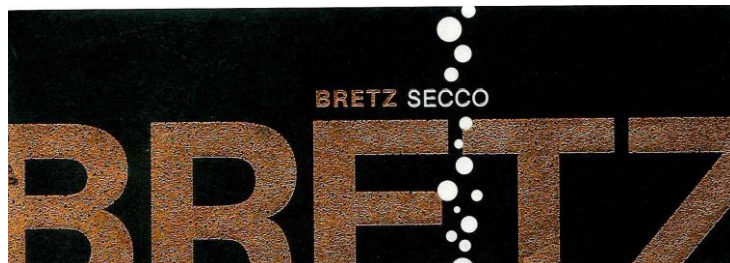


Secco Rose, Weingut Bretz



<u>Technical Data</u>	
Country	Germany
Region	Rheinhessen
Appellation	Bechtolsheim
Producer	Ernst Bretz
Founded	1715
Farming	Sustainable
Vineyard Age	15 years
Varietal(s)	Pinot Noir, Dornfelder, Merlot, Saint Laurent, Portugieser, Regent
Soil Type	Sand, Loess, Schist
Alcohol	11.0%
Residual Sugar	0.2%
Acidity (g/L)	6.0
pH	3.5
Fermentation	conventional/stainless steel
Aging/Maturation	6 months in stainless steel

Producer Description

In each country from where I import wines I try to find a "local winery" that the local population looks to as their ongoing source of high quality every day drinking wines. In Germany I found a great local winery in the middle of the Rheinhessen that has been in the village of Bechtolsheim for over 300 years. That is Weingut Ernst Bretz from where I have selected six fun and refreshing wines - including two sparkling wines.

Tasting Notes

There are fun aromas of strawberries, mild raspberries, cherries, and pomegranate which then evolve into flavors of red fruits and white peaches along with hints of cantaloupe and watermelon. This has a perfectly balanced medium body, refreshing acidity, and a very smooth finish.

Food Pairings

Food pairings would include salmon, shrimp, clams, mussels, seafood salads and pasta dishes, veal, pork, grilled chicken, charcuterie, Indian Tandoori dishes, Thai beef and pork dishes, and fruit desserts. The fun flavors and good balance also make this a refreshing wine for just sipping on for any occasion.