

## Lijsternest wine data sheet

description		standard
Cuvée	Rosa	
Millésime	2023	
Soil	Sandy loam	
Crop protection	none (no copper nor sulfur)	
Agricultural methods	A combination of agroforestry and permaculture. A permanent green cover to be destroyed with a roller crimper at the start of the explosive vegetative growth of the vines. The soil is never disturbed.	
Production	100	bottles
Total surface	0,38	ha
Varieties planted	Roland	
Date of plantation	2016 and still running	
Harvest	Manual, only healthy grapes are carefully deposited in small containers. Only phenolic ripeness is considered.	
vinification	Destemmed by hand, the partly crushed berries fall directly in a HDPE vat, filled with Argon gas. Wild fermentation with a living yeast starter in order to avoid bacterial activity before the start of fermentation and no use of sulphites during the whole process. At the end of alcoholic fermentation, the must is pressed with a vacuum press. The wine continues its alcoholic fermentation and thereafter, its Malo-lactic without intervention, and stays in its HDPE vat for one year. HDPE provides the same oxgenation as wood barrels without the woody taste and without the need to top off.	
Wine style	very peculiar and aromatic rosé with wild strawberry as well as grapefruit and roses	
Alcohol	9,53	% vol
Residual sugars	yet to measure	g/L
Sugarfree extract	yet to measure	g/L
total acid (tartaric)	yet to measure	g/L
Malic acid	yet to measure	g/L
Lactic Acid	yet to measure	g/L
total SO2	yet to measure	mg/L
pH	yet to measure	



LIJSTERNEST

ROSA 2023

Belgische wijn

Gemaakt van druiven, verder niets  
Zonder toegevoegde sulfieten

Gebotteld door Wijngaard Lijsternest, 8553 Otegem, België  
[www.wijngaardlijsternest.be](http://www.wijngaardlijsternest.be)

Lot 2023005

9,5% vol

e750 ml

Energiewaarde/100 ml 298 KJ/70 Kcal  
Koolhydraten 0,5 g waarvan suikers 0 g  
Bevat verwaarloosbare hoeveelheden vetten, verzadigde vetzuren, eiwitten en zout  
Ingrediënten: druiven