



"Because of our experience that nature is the strongest force, we'd love to work with it. With the knowledge that the soil is the most intelligent part we deal with, we've decided to trust in it. We are convinced that the plants nourish our soil, therefore we let them grow. With these ideas and confidence we don't interact in the cellar, which causes that our wines transport the natural taste of the grape. These decisions we make by ourselves and let our personalities speak in our wines."

Martin & Anna Arndorfer

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LA BANCHINA ROS

vintage. 2024

Data

alcohol.	12 % / dry
residual sugar.	1.5 g/l
acid.	6.1 g/l
quality grade.	natural wine
wine type.	Still wine rose
allergens.	sulfites

