



Product Sheet: Ludwig Winery Andre Rose



About the Winery:

Vinařství Ludwig was founded in 1992 by Ludvík Šlancar whose family has more than 100 years of winemaking experience. The winery produces more than 10 product lines, truly something for everyone, including specialty “late harvest” and “selection of grapes” bottles. Ludwig wines have won multiple Platinum, Double Gold, Gold, Silver and Bronze at global competitions including San Francisco, Finger Lakes, Vienna, and Prague. The winery is located in the sub-region Velke Pavlovice | Moravia.

Winery	Winery Ludwig
Product	Ludwig 30 Andre Rose, late harvest, off dry
Grape Variety	Andre (crossing of Blaufrankisch & St. Laurent)
Vintage	2023
Appellation	Moravia Velke Pavlovic
Vinification	The careful harvesting of grapes early in the morning and their rapid transport for processing, a short period of storage directly in the press and a controlled temperature during fermentation guarantee the freshness of the wine, a typically fruity aroma and a taste reminiscent of wild berries and strawberry creamy yogurt.
Alcohol	13.2 %
Residual Sugar	8.4 g/l
Acidity	4.6 g/l
Recommended Serving Temp	12-14°C
Food Pairings	Lovely wine by the glass, charcuterie boards, salads, starters, ham, fresh fruit, salmon dishes

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Solaris is a PIWI variety – created in Germany by crossing Merzling x (Saperavi Severnyj x Muscat Ottonel). It ripens very early and achieves very high sugar content even with a higher yield.

Winery	Winery Ludwig
Product	Ludwig Culinary Solaris Selection of Grapes
Grape Variety	Solaris
Vintage	2024
Vineyard	Dolni Hora (Lower Mountain) is one of the northernmost vineyards in the Czech Republic. It is a drier area with clay subsoil with a high mineral content.
Appellation	Moravia Velke Pavlovice
Vinification	Fermentation took place at controlled temperatures due to the very high sugar content of the must. The bouquet is dominated by notes of tropical fruits (mango, pineapple), overripe grapes, floral accents, and a delicate hint of honey and spice. The aroma is complex, intense, and inviting. On the palate, the wine is full-bodied, sweet, and harmonious, with pronounced notes of tropical fruit and honey, balanced by a refreshing acidity that offsets the high residual sugar.
Alcohol	13.2%
Residual Sugar	101.5 g/l
Acidity	8.4 g/l
Recommended Serving Temp	12-14C
Food Pairings	Desserts, foie gras

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Winery	Winery Ludwig
Product	Ludwig Sylvaner
Grape Variety	Sylvaner
Vintage	2023
Appellation	Moravia Velke Pavlovice
Vinification	Young field just showing the first signs of what it’s capable of producing. Controlled fermentation at a lower temperature to preserve the typical aroma of this wine. On the nose, expect an aroma of freshly mowed grass with a slight spicy note. On the palate look for hints of gooseberry. This wine is balanced with a medium-long finish. Higher grape yield in the sixth year of the vineyard, controlled fermentation at a lower temperature to preserve the typical aroma, makes this wine suitable as daily-drinking wine, maybe served on tap as accompaniment to everyday food. Fresh, varietal-typical aroma of a freshly mown meadow, slightly spicy. Delicate taste with a hint of gooseberry. Balanced ratio of residual sugar and acids, medium-long aftertaste.
Alcohol	13.0 %
Residual Sugar	6,0 g/l
Acidity	5,5 g/l
Recommended Serving Temp	12-14C
Food Pairings	Seafood, shellfish, Asian dishes, vegetables, cheeses