DOMINIK HELD
CUVEE ROT

Dornfelder, Portugieser and Pinot Noir. Prominent aromas of watermelon candy and wildflower, with secondary notes of dark plum and strawberry. Juicy and chipper with a light, bouncy structure, refreshing acidity and minimal tannins. Specifically crafted in a fresh, glou-glou style. High energy with a vibrant fruit profile and meant to be drunk now. Serve slightly chilled as a versatile day-to-night wine. Great for pizza! Organic.

Sourced from vineyards in Dolgesheim, Rheinhessen, Germany. The soil is rich in ocean marl, clay and loess, which helps provide the wine's characteristic salinity. Average vine age approximately 40 years. The Portugieser was macerated on skins for 2 weeks with 40-50% whole clusters. The Dornfelder was fermented via carbonic maceration for 2 weeks, then the two lots were blended together. Aged in a mix of used oak, fiberglass and inox tanks for 11 months. Unfined, unfiltered, zero SO2 added.

Based in Dolgesheim, Rheinhessen, Dominik Held launched his independent label in 2020, evolving a family viticultural tradition that dates back to 1604. After studying at Geisenheim University and interning with natural wine pioneers in Austria, Held transitioned a portion of his family's organically farmed estate toward a low-intervention philosophy. His winemaking focuses on "transparency" through spontaneous fermentation, long aging in old oak or steel, and bottling unfined and unfiltered with minimal sulfur. Utilizing roughly five hectares of limestone-rich ocean marl, clay and loess, Held produces high-energy, textured wines defined by a distinctive regional salinity and purity.

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Tasting Note:

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Shelf Talker: