

## BRUT ROSÉ

<b>Grape varieties:</b>	Pinot Noir and Sankt Laurent
<b>Yield:</b>	around 7.000 kg/ha
<b>Origin:</b>	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region gives with its special micro-climate ideal conditions for the production of high quality sparkling wines.
<b>Alcohol:</b>	11.5 Vol. %
<b>Residual sugar:</b>	9.0 g/l, Brut-Dosage
<b>Acidity:</b>	4.9 g/l
<b>Finishing:</b>	First fermentation in stainless steel vats at 16°C to 18°C, second fermentation in bottle following the traditional method.
<b>Closure:</b>	Natural cork
<b>Tasting notes:</b>	Brut Rosé seduces with fine rose and a creamy mousse. In the nose it shows red berries and heart cherry. On the palate substantial, juicy fruit backed up with fine acidity which ends in a long and creamy finish.
<b>Accolades:</b>	90/100 Falstaff points
<b>Food recommendation:</b>	Enjoy this wine with light salads, melon, salmon and creamy cheeses.
<b>Serve the wine at:</b>	6 – 8°C
<b>Best to drink from:</b>	2012 – 2015