



BRUT ROSÉ

Grape varieties:	Pinot Noir and Sankt Laurent
Yield:	around 7.000 kg/ha
Origin:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The region gives with its special micro-climate ideal conditions for the production of high quality sparkling wines.
Alcohol:	11.5 Vol. %
Residual sugar:	9.2 g/l, Brut-Dosage
Acidity:	4.5 g/l
Finishing:	First fermentation in stainless steel vats at 16°C to 18°C, second fermentation in bottle following the traditional method.
Closure:	Natural cork
Tasting notes:	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.
Accolades:	90/100 Falstaff points
Food recommendation:	Enjoy this wine with light salads, melon, salmon and creamy cheeses.
Serve the wine at:	6 – 8°C
Best to drink from:	2021 – 2023

