

Frizzante Rosé „Sparkling Mosi“



alluring, berry, prickling, damned good

wine description	His nose reminds on aromas of crisp, ripe strawberries after a summer day, which continues on the palate.
drinking suggestions	ideal for aperitif, seafood or roasted food or simply for sparkling moments
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	Wolfsgraben (wolf's ditch) You wouldn't expect what a picturesque and lovely place is revealed behind this menacing name. Located on a plateau you reach the vineyards though a ditch covered with vines on both sides. These vineyards, first documented in 1284, are determined by deep, fat, loamy soil. And the flourishing vines yield fruity yet intensive wine.
soil	loess
harvest date	October 2015
vinification	whole cluster pressing with 1-hour maceration temperature-controlled fermentation
maturing	stainless steel tank
method of sparkling	Austrian sparkling wine with added carbon dioxide
alcohol	11.5 %vol.
total acidity	5.8 g/l
residual sugar	1.6 g/l – dry

