

MALAT Brut Rosé Reserve 2014

<i>Origin:</i>	Furth-Palt, Niederösterreich g. U.
<i>Grapes:</i>	100% Pinot Noir
<i>Vintage:</i>	2014
<i>Time on yeast:</i>	36 months
<i>Riddling:</i>	by hand
<i>Dosage:</i>	no dosage
<i>Analysis:</i>	12.0 % alcohol 2.2 g/l residual sugar 5.8 g/l total acidity
<i>Closure:</i>	natural cork
<i>Area of Production:</i>	The grapes are coming from the village Furth-Palt, where the winery is located. You find Furth-Palt on the southern border of the river Danube opposite the city of Krems on the foothills of the „Stift Göttweig“ monastery.
<i>Soil composition:</i>	mixture of primary rock, loess and gravel from the Danube
<i>Age of vines:</i>	20-40 years
<i>Vinification:</i>	handpicked selected grapes, soft whole –bunch pressing, first fermentation temperature controlled in stainless steel, partly malolactics depending on the vintage. Second fermentation traditonally in the bottle, three years yeast contact, hand riddled, disgorged without dosage
<i>Character:</i>	fine and elegant mousseux, soft and creamy texture, strawberries and raspperries on the palet, precise minerality, great balance, refreshing acidity
<i>Serving temperature:</i>	to be served chilled at 8-10° C
<i>Food suggestions:</i>	appetisirs, finger food, fish, white meat, smoked salmon

