

## Brut Rosé Reserve

<i>Origin:</i>	Furth-Palt bei Göttweig
<i>Grapes::</i>	100% Pinot Noir
<i>Vintage:</i>	2011
<i>Time on yeast:</i>	36 months
<i>Riddling:</i>	by hand
<i>Dosage:</i>	no dosage
<i>Analysis:</i>	12 % alcohol 3,6 g/l residual sugar 5,0 g/l total acidity
<i>Closure:</i>	natural cork
<i>Area of Production:</i>	The name of the village where the winery is located is called „Furth-Palt“. All the grapes are coming from our own vineyards (100% estate fruit) within the village. Furth-Palt is located on the southern border of the river Danube 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>	20-30 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 traditionally 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 raspberries on the palet, precise minerality, great balance, refreshing acidity
<i>Serving temperature:</i>	to be served chilled at 4-6° C
<i>Food suggestions:</i>	appetisirs, finger food, fish, white meat, smoked salmon
<i>Awards:</i>	Wine Enthusiast (91 points), Falstaff Wineguide (92 points), winner „Wineguide“

