

MALAT Brut Rosé Reserve

Grapes: Pinot Noir (100%)
Method: bottle fermented, hand-riddled
Year: 2009
Alkohol: 12 % vol
Residual Sugar: 3,2 g/l
Total Acidity: 6,9 g/l
Closure: natural cork

Area of production: Wine growing region Kremstal (located around the small city Krems), on the southern border of the river Danube on the foothills of the “Stift Göttweig” monastery.

Soil composition: mixture of primary rock and loess grounds

Vinification: Since 1976, the MALAT Brut is the first Austrian sparkling wine produced directly by the vintner. The grapes are handpicked, the vintage wine fermented in the bottle in the traditional manner and hand-riddled from the beginning and is disgorged without adding a dosage.

Organoleptic Description: very fine mousseux, herbal notes and aromas of raspberries and strawberries, a hint of biscuit, lively structure, dry finish

Serving temperature: to be served chilled at 6°C

Food suggestions: great aperitif, perfect for brunch

