

MESSWEIN

Rosé 2015

Messwein

The Göttweiger Messwein, or Altar wine, has been an institution in this Benedictine monastery, for centuries. Grüner Veltliner and Rosé (from Pinot Noir) are vinified as light, dry wines. From the nature-friendly cultivation of the vineyards to the care and processing of the grapes and wine, the „Reinheitsgebot“, or purity law, of the church must be obeyed. Messwein cannot be produced without the permission of the bishop, and it must be only natural and unaltered. With 12,0 % alcohol (this may vary, depending on the vintage) Messwein is the lightest wine – very easy and drinkable.

characterisation

Red fruit - raspberry, wild strawberry, morello cherry – with subtle spice tones. The palate reflects balance between fruit and acidity. A "winy" rosé , fresh and fruity!

analysis - facts

alcohol: 12,0%
acidity: 6,1 g
residual sugar: 4,0 g

ageing potential

We recommend to drink this Rosé within 1-2 years.

ideal temperature

9 – 11°C

food – reference

This Rosé Messwein, made of Pinot Noir, is ideal for summer drinking. When well-chilled, it makes an entertaining aperitif and fits well with light appetizers.

Weingut Stift Göttweig

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin. Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.

