

# WEINGUT HERMANN MOSER 'ROSI MOSI' ROSÉ

## 2024

**Country**  
Austria

**Region**  
Kremstal

**Varietal**  
Zweigelt

**Winemaker**  
Martin Moser

**Alcohol Content**  
12.5%

**Total Sulfur**  
No data

**Residual Sugar**  
4.9 g/l

**Acidity**  
5.9 g/l

### HISTORY

Celebrating 400 years, 26<sup>th</sup> generation Martin and wife Carmen Moser -whose profiles are depicted on the bottle- have been preserving and honoring the family tradition of wine making in the Kremstal. Focusing primarily on indigenous varieties, the Moser family is renowned for their Grüner Veltliners.

Translating to "Green Veltliner" or more specifically "Green Wine from Veltin" gets its namesake from the area of Veltin that was an area in the lower alps in the 1600s (today is Valtellina, Italy). Grüner Veltliner accounts for a third of grapes under vine in Austria and is rooted in its culture and history.

While Martin's birthday is in December, he much prefers the summer and throws a "pink party" every year for his half birthday. Attire: pink. Wine: rosé. It's also a common nickname as his cheeks also turn pink as the wine begins to flow, naming this cuvée: Rosi Mosi.

### VINIFICATION and MATURATION

Hand harvested in October, the grapes are brought back to the winery, de-stemmed and macerated for 3 hours. Fermentation in stainless steel tanks for 4 months.



#### VINEYARD

Zweigelt is grown on the high plateau of Neubruck with soils deep and rich in clay. Dry farmed, organic practices.



#### TASTING NOTES

Rich dusky rose, copper coloured reflections. Delicate herbs and red berries, a hint of fig, savoury touch. Juicy, fine acid structure, fruity sweetness of raspberry, mineral, uncomplicated drinking pleasure. (Falstaff - May 2024)



#### FOOD PAIRING

Apéritif, salmon rillettes, salads, Margherita pizza, soft cheeses, BBQ sandwiches, tacos al pastor.

