

WEINGUT HERMANN MOSER 'ROSI MOSI' SPARKLING ROSÉ NV

Country
Austria

Region
Kremstal

Varietal
Zweigelt

Winemaker
Martin Moser

Alcohol Content
12%

Total Sulfur
No data

Residual Sugar
4.9 g/l

Acidity
5.9 g/l



HISTORY

Celebrating 400 years, 26th 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. Charmat method.



VINEYARD

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



TASTING NOTES

Salmon in color. Bright strawberry and raspberry with balanced acidity. Slightly creamy texture, notes of strawberry yogurt and welcomed zing. Pleasant pearl and mousse.



FOOD PAIRING

Apéritif, grilled shrimp tacos, fried fish tacos, fried chicken, salmon rillettes, salads, Margherita pizza, soft cheeses.