

# SPARKLING ROSÉ

#### Wine-description:

Elegant and pink. A liaison of refreshing treat and charming perlage makes this a pleasure not only as an aperitif. Gooseberry, melon and raspberry dance jaunty in the glass. This light and fruity Rosé knows to infatuate in every sense. A joy of drinking.

## On the variety and origins of this wine:

This is made of Austrians most important red wine grape: Blauer Zweigelt. The ripe grapes are harvested earlier to ensure an aromatic and fresh taste. The Zweigelt variety, created in 1922 by Prof. Zweigelt at the Klosterneuburg School of Winemaking by crossing Blaufränkisch and St. Laurent, is one of Austria's classic red wine varieties.

#### Wine Estate of Klosterneuburg Monastery:

Since its foundation in 1114 Klosterneuburg monastery has been growing wine and therefore is the oldest wine estate of Austria. With 108 Hectares of vineyards it is one of the country's largest and most renowned estates. The vineyards are situated in selected top locations in Klosterneuburg, Vienna, Gumpoldskirchen and Tattendorf.

Since the year 2009 it is the first carbon neutral wine estate in Europe.



### RANGE

For many decades KLO-STERSEKT has been a leading brand of classic Austrian sparkling wine. It is very popular both in ontrade and in off-trade.

## TERROIR

Winegrowing Region: Lower Austria

### WINE DETAILS

Alcohol:

11.5% vol.

Residual Sugar:

11 g/l

Acidity:

6.5 g/l

Serving Temperature:

6-8 °C

Ageing Potential:

This sparkling wine is best enjoyed young.

### VINIFICATION

First fermentation:

Stainless steel tank

Second fermentation:

Méthode Charmat