

# Sparkling Rosé

WEINGUT MARKUS HUBER, TRAISENTAL, AUSTRIA



## HARVEST & VINTAGE NOTES

**SITE:** Zweigelt and Pinot Noir grapes harvested from small single vineyards in the Traisental.

**VINIFICATION:** Crushed, 6 hours skin contact; temperature controlled fermentation at 19° Celsius. 4 months of lees contact.

**SERVING SUGGESTION:** Serve cool (9-10°C), goes best with white meat such as chicken, turkey and grilled fish

**TASTING NOTES:** Bright salmon pink with red-gold hues. Delicate but fresh and very lively. Fruity and spicy with hints of cherry, fresh wild strawberries, and citrus. The palate is delicate with elegant acidity and a very harmonic structure.

# HUBER

WEINGUT MARKUS HUBER

**WINEMAKERS:** Markus Huber and Michael Huber

**GRAPES:** 50% Zweigelt, 50% Pinot Noir

**ALCOHOL:** 11.5%

**RESIDUAL SUGAR:** 12 g/L

**PH:** 3.5

**TOTAL ACIDITY:** 6.8 g/L

**TOTAL SULPHUR:** 100 mg/L

**ANNUAL PRODUCTION:**  
3,500 cases x 12/750ml



*International*  
**WINE REPORT**  
*International Wine Report, 2019*



**BRONZE MEDAL**

*TEXSOM International Wine Awards, 2017*

