

# Moments Rosé

2022

HUBER

<b>Origin</b>	Lower Austria
<b>Variety</b>	Cuveé from 7 varieties
<b>Category</b>	Quality Wine
<b>Analysis</b>	Alc: 12,0% vol, Acidity: 5,6 g/l, Rs: 7,7 g/l, dry
<b>Potential</b>	2023 – 2033



## SITE

The grapes come from the best red wine parcels of the winery which have as a common feature the calcareous conglomerate. In part, the terraced vineyards are located at an altitude reaching 380 meters. For the region cool climate with large temperature variations between day and night.

## VINIFICATION

The grapes are harvested exclusively in the morning and pressed directly. Pinot Noir is partially vinified by the Saignée method. The wine was fermented under temperature control at 20°C. 80% of the wine was aged in steel tanks, 20% in used 500 l Burgundy tonneaus and 225 l barrique barrels. There was an aging period of 4 months on the fine lees.

## TASTING NOTES

MOMENTS Rosé already seduces with its bright salmon pink colour. The fantastic bouquet presents delicate aromas of bright fruits, freshly picked strawberries and flowers. On the palate, the wine is characterized by beautiful minerality and elegance.

## SERVING SUGGESTION

Serve chilled (8-10°C), good with grilled poultry and seafood, salads or as an aperitif.

