



Conte Kuenburg Tenuta Agricola
CASTEL SALLEGG

MOSCATO ROSA 2016 DOC Alto Adige



Tasting notes:



A dessert wine with a deep raspberry colour.



Intense fragrance of roses, delicate fruity traces almost reminiscent of lychees, a complex aroma of ripe raspberries and an underlying elegant spicy flavour both on the nose and the palate.



A truly opulent wine with a strong character.



10-14°C

Cellaring recommendations:

Up to 30 years.

The Moscato Rosa, one of the world's rarest grape varieties, is Castel Sallegg's best known product

Wine and food pairing:

Ideal with aromatic mature cheese, goose liver and low-sugar berry desserts.

Alternatively, the Moscato Rosa is just as perfect on its own, savoured one drop at a time.

Grape variety:

100% Moscato Rosa - Kuenburg selection: indigenous variety

Terroir:

Kaltern - Seehof: 230 m above sea level. Gravel and reddish, ground Gardena sandstone. Warm, porous soil with a unique microclimate on the shores of Lake Kaltern.

Training system:

Traditional pergola

Yield per vine:

Due to coulure max. 0.5 kg - 8 hl/ha

Production process:

A late harvest ensures the grapes have reached a minimum sugar content of 32° KMW (160 Oechsle) before entering mash fermentation in stainless steel tanks for 2 weeks.

Aging:

12 months in stainless steel tanks, followed by 12 months of bottle aging.

Alcohol: 12,5 %
Total acidity: 7,2 g/l
Residual sugar: 206 g/l