



HUGO - Rosé Sparkling 2009

Variety	Zweigelt / Pinot noir
Category	Sparkling wine
Analysis	11,5 % vol. Alc., Acidity: 6,5 g/l, Rs: 18 g/l, dry
Potential	2010 - 2013

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.
Tasting notes	Light salmon colour with reddish gold play of light, fine, persistent mousseux, delicate, fresh and very animating nose, fruit and spice with hints of fresh cherries and forest berries, a sophisticated note of citrus. Dry, fruit-driven yet creamy on the palate, finely woven with elegant acidity and mineral extract, very harmonious structure.
Serving suggestions	Serve cool(9 - 10 °C), with chicken, turkey + fish

EAN 13 bottle code	9120013662048
EAN 13 case of 6 code	9120013662055
EAN 13 case of 12 code	9120013662062 UPC bottle code 859262000842

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