

ANSITZ WALDGRIES

Moscato Rosa

What begins as an eccentric diva in the vineyard finishes up as a real lady in the bottle.

*«My Moscato Rosa is meant to make a perfect pair with the dessert.
I want the wine dense, aromatic and elegant and enjoy it best
with poppy seed strudel, gingerbread and sweets with bitter chocolate.»*

Christian Plattner

Variety 100% Moscato Rosa

vineyards and climate S. Maddalena, southwest slope at 250m above sea-level,
microclimate: Mediterranean;
earliest ripening sites in South Tyrol

soils Sandy soils comprising glacial till
and eroded porphyry

Winemaking Stainless steel tank
Special feature: 70% of the grapes are air-dried,
30% are harvested late

Serving temperature 14°C

Food pairings Poppy seed strudel, chocolate mousse, gingerbread,
sweets with bitter chocolate and cinnamon,
nut and almond pastries, foie gras

Aging Dark and cool (approx. 12-14°C)
with minimum temperature fluctuations

Eye: **Nice to know:**
full ruby red The Waldgries estate dates back to the 13th century.

Nose:
rose leaves, cloves, cinnamon,
muscat; aromas reminiscent
of an oriental bazaar;
complex structure

Christian's grandfather Heinrich Plattner started
producing Moscato Rosa in 1950, and the wine
was subsequently bottled by his son Heinrich in 1973.
Christian has continued with this winemaking tradition
since the 1990s.

Palate:
dense and harmonious,
sweetness well balanced by
a lively acidity and firm tannin structure

