



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

Rosenkavalier

Rosenkavalier

GRAPE

Rosenmuskateller

WINE GROWING AREA

The Mediterranean climate and gravelly soils create the ideal conditions for the Rosenmuskateller grapes to ripen to perfection. The vines are trained on Guyot trellis and pergola systems and flourish at an altitude of 220 – 300 metres.

HARVEST AND YIELD

The Rosenmuskateller grapes are harvested by hand in October. The yield is 70 hectolitres of wine per hectare.

VINIFICATION

After harvesting, the Rosenmuskateller grapes are delivered to the winery in 220 kg crates. There they are gently crushed and destemmed. The grapes are then fermented at a constant temperature of 22°C to give this wine its unique flavour and distinctive aroma of Rosenmuskateller.

WINE DESCRIPTION

Our Rosenmuskateller is a light red colour and has a delicate bouquet of roses. The taste is full-bodied and spicy, soft on the palate with an aftertaste characterised by slightly sweet notes.

RECCOMENDATION

Our Rosenkavalier is ideal for all lovers of medium red wines. As a dessert wine it goes superbly well with doughnuts and poppy-seed pastries.

