Franz Haas,

`Schweizer` Moscato Rosa 2023 Alto-Adige, Trentino-Alto Adige, Italy





| Grape Varieties | 100% Moscato Rosa |
|-----------------|-------------------|
| Winemaker | Franz Haas |
| Closure | Screwcap |
| ABV | 11% |
| Residual Sugar | 137g/L |
| Acidity | 6.18g/L |
| Wine pH | 3.42 |
| Bottle Sizes | 50cl |
| Notes | Vegetarian, Vegan |
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PRODUCER

The Haas family has been growing grapes in Montagna in the province of Bolzano in the Alto Adige for generations. However, it is only with Franz, who died prematurely in 2022, that they began to produce and bottle quality wines. Franz studied at Geisenheim before working as a broker of Italian wines into the German market. After several years, he took over the running of the family business. Franz went to tremendous lengths to grow good grapes and strived to preserve the flavours of the fruit during winemaking. As a result, the wines that are produced today are infused with great character and show a rare purity and balance on the palate.

VINEYARDS

Moscato Rosa, an indigenous aromatic variety of Alto Adige, is cultivated at altitudes of 250–300 metres in the well-ventilated hillsides of Egna. Consistent airflow is essential in this area, as it prevents excess humidity and inhibits the development of moulds such as botrytis. For this particularly delicate grape, the presence of botrytis is undesirable, as it diminishes the variety's distinctive aromatic intensity. The selected vineyards face south and southwest, benefiting from optimal sun exposure, and are rooted in diverse soils composed of porphyry, sand, clay, and chalk.

VINTAGE

After a mild winter and early spring with little rain, temperatures dropped in April and there were high levels of precipitation. A warm June and July allowed grapes an extended ripening season with optimal levels of sunshine and cool nights. Harvest began on 11th September.

VINIFICATION

The grapes were macerated for less than 24 hours to avoid the extraction of astringent tannins. Once the desired characteristics were reached, fermentation was interrupted by refrigeration and filtration, and the young wine was then transferred into steel tanks where it remained until bottling.

TASTING NOTES

A bright ruby red in the glass, this Moscato Rosa has a lively, fresh nose and an intense aromatic bouquet with notes of rose, cloves, cinnamon and orange peel. On the palate, it is complex, elegant and perfectly balanced.