

# Bastgen Monterosa Mosel

Weingut Bastgen

Germany - Mosel - Osanner Rosenberg

Usually the grapes from this vineyard are exclusively used for Rosé production. The Monterosa was one of Armin's red wine experiments. He is an avid pizza baker and wanted to make a wine that would entertain his guest with a slice of freshly baked Italian style pizza. Said and done, about 2 years later family and friends were indulging on this great combination... The name of the wine is a homage to Armin's love to Italy. Monterosa is the Italian translation of the German vineyard name Rosenberg (hill of roses).

Monterosa is a new "wild red wine" - an experimental cuvee of new fungi-resistant grape varieties from the Jura region to face coming climate changes. The cuvee is produced from 90% Satin Noir (a crossing from Cabernet Sauvignon) and 10% Cabernet Jura. The vines were planted 10 years ago in the village of Osann, a steep vineyard with red slate soil - this soil is rare in the Mosel region. No chemicals are used in the vineyards.

The color is a deep black red. The nose offers spicy aromas, blackberry, balsamic and forest hints. The tannins are pronounced in the beginning, which gives a certain grip to the wine, continuing on full flavors and ending surprisingly soft.



Specifications	
Appellation	Osanner Rosenberg
Wine Type	Red
Varietals	90% Satin Noir, 10% Cabernet Jura
Age of Vines	Average 10 years
Agricultural Practices	Organic
Soil type	Devonian Slate
Vinification	Grapes for this wines are 100% destemmed and mash fermented.  Aged 36 months in Oak barrels (no new oak). > Wine is slightly filtered before bottling. After bottling the wine is kept at the winery for a few months to complete its ageing process.
Production	66 (9-liter cases)
Pairings	Pizza and Italian cuisine

Codes, Weights and Measures	
UPC	7 84585 02756 9
Units/Case	12
Unit Size	750 mL
Container	bottle
Case Weight	35
Cases/Pallet	60

Layers/Pallet	12
SRP	\$ 33.99 USD 750mL Bottle