

The Lusch List

UNIQUE WINE RECOMMENDATIONS & EXPERIENCES



The Wine: [Martinshof Zum Martin Sepp Zweigelt Rose, 2018, Niederosterreich, Austria](#)

Where I Purchased: [Bar and Garden](#)

Cost: \$19 / 1 Liter

Rosé all day. Stop and smell the rosé. You had me at rosé. We have heard them all and then some (insert eye roll here). Far from a passing trend, rosé wine actually dates back to the Romans. Some of the first French-produced wines were roses. Provençal rosé – that crisp, easy-drinking light pink style that one would chug ceremoniously on the first warm day of the year has been commonplace since the early 19th century. I remember when I would have to meticulously plan my annual rosé purchase early in the year, so I had enough to sell from May-September. There used to be a season for rosé but not anymore. We can now enjoy it all year long. Yippie!

Navigating the rosé market as a consumer is no doubt overwhelming. When there is an entire row at the big box retailer dedicated to the style, that says

something. The massive influence of social media, and the fact that every type of celebrity seems to have a rosé to sell, has made it even more mainstream. People think rosé is fun and photogenic. For some it has even created a kind of “lifestyle.” For me, I have been a fan for much longer than Instagram and will continue to seek out quality over popularity and “likes.”

Contrary to popular belief, rosé is not a blend of white and red wine. The color comes from grape skin contact and the result is a wine that has the body of a red wine but the crisp, refreshing nature of a white wine. The best of both worlds! Rosé can be light or dark pink, mineral or fruity, lush and floral, or crisp and acidic. I am loyal to several producers (Malene, D’Autrefois, Maison Saint AIX, Chateau d’Aqueria) but wanted to branch out a bit myself, so I tried this suggested rosé from Austria. The grape is Zweigelt which is the most widely planted red-wine grape in Austria. It hails from the Niederosterreich, or Lower Austria, which is a region in the northeast bordering Slovakia and the Czech Republic. It is Austria’s largest wine region both geographically and in terms of production.

Zum Martin Sepp is a small restaurant and inn located in Grinzing, a little town on the northern outskirts of Vienna. Michael and Freya Martin produce wine for the inn at Weingut Martinshof, their winery in the Weinviertel. For generations the region has supplied wine almost exclusively for the Viennese market with little or none exported to other countries or even other parts of Austria. Today, Carlo Huber brings the wines into the US and is one of the few importers to focus on Viennese wine, including Zum Martin Sepp, the house wines of a little inn in Grinzing. And we are so grateful he does!

Tasting Notes:

100% Zweigelt

Style: refreshing, light, food-friendly

Nose: red fruits, floral

Palate: red currant, pleasing minerality

Finish: crisp, dry

Pairing:

Rosé is very versatile and can be served for brunch, lunch, or dinner. It is the style that dictates whether you pair it with a light salad, seafood pasta, paella, bbq, roasted duck, rare lamb, or a fruit tart. See...super versatile! This rosé would be great with a cold poached chicken salad, a cheese & charcuterie board (which is what I had with it), or some beautiful smoked salmon canapes.

Where to buy:

It took me a while to discover [Bar & Garden](#) but now I know what all the fuss is about! Wow... talk about a niche spot with some amazing inventory. Their motto is “Drink Better, Feel Better.” Sign me up!

They only carry wine, spirits, and cocktail modifiers that are free of artificial colors and flavors. All their wines are, at minimum, practicing organic, and many are biodynamic. That means no herbicides, pesticides or fungicides used in the vineyards. The “Garden” in Bar & Garden Dallas reflects the fact that all alcohol comes from plants. They sell lots of plants, plus barware, chocolate, jewelry, and gifts. Perfect little one-stop shop so please check them out!

[Bar and Garden](#) provides you with both quality and quantity. This rosé comes in a 1 liter which gives us that little extra we all want when sharing with friends over a meal.

Until next time!

Courtney

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