



## SEKT BRUT RESERVE *biologisch* RIESLING & GRÜNER VELTLINER 2018

Grapes from Rösschitz are carefully selected by hand and pressed as whole clusters to start the marvellous path of becoming sparkling wine (Sekt). After a settling period, the basis wine experiences a second fermentation according to the „méthode traditionnelle“, then rests for 20 months, during which the bottles are shaken repeatedly by hand. The result – a fine sparkling Brut Reserve, which embodies its unique terroir to indulge wine lovers with refreshing elegance.

### IN THE VINEYARD

variety:	50% Riesling & 50% Grüner Veltliner	vintage: 2018	wine quality level:	Sekt g.U. Reserve
soil:	50% granite, 50% loess			
age of vines:	25 - 30 years		altitude:	300 - 320 m
harvest:	handpicked on 10th of September 2018			

### IN THE CELLAR

pressing procedure:	pneumatic – whole cluster pressing, max. 50% result
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
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fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	9 days
ageing on the yeast:	12 weeks
ageing on the fine yeast:	5 months in stainless steel tank
bottling for the second ferm.:	16.05.2019
disgorged:	09.12.2020

alcohol:	12,5%	EAN-bottle:	900563499573 0
res.sugar :	2,5 g/l	EAN-carton:	900563499572 3
acidity:	4,8 g/l		
SO <sub>2</sub> total:	120 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	10 mg/l		suitable for vegans
storage potential:	10 - 15 years	best drinking temperature:	8 – 10°
recommendation:			perfect as an aperitif, with snacks or with fish, oysters and sushi

### WINE DESCRIPTION

Brilliant straw gold, pleasant mousseux, fluffy sponge cake fragrance, nuances of apricot cake, ripe Golden Delicious apple. On the palate rich in extract, apricot flesh, creamy, balanced acidity structure, fruity, soft aftertaste. Fine ageing potential.

