



## BRUT SEKT 2015

Langenlois /Kamptal/Austria



A blend of Chardonnay, Pinot Noir and Pinot Blanc. One-third Chardonnay was aged in small oak barrels, one third of fruity Pinot Blanc in stainless steel and one-third Pinot Noir was pressed white and stored in small barrels. The yeast gives the sparkling a special creaminess and a wonderfully fine mousseux. This sparkling wine is gripping with nutty overtones, brioche and refined bouquet of mocha cream. white fruit on the finish

### Vinifikation:

After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character.

The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the cellar.

**Serving Suggestion:** lobster in Burgunder Sekt Sauce, veal, pork and beef, Wiener Schnitzel

Grape Variety:	Chardonnay, Pinot Blanc and Pinot Noir
Vineyard:	Vineyards around Langenlois
Soil:	Loess and Clay
Vintage:	2015
Harvest	Middle of October
Alc:	13,5 %vol.
Residual Sugar:	5,5 g
Acidity:	5,0 g



UPC: 787 2633 16184

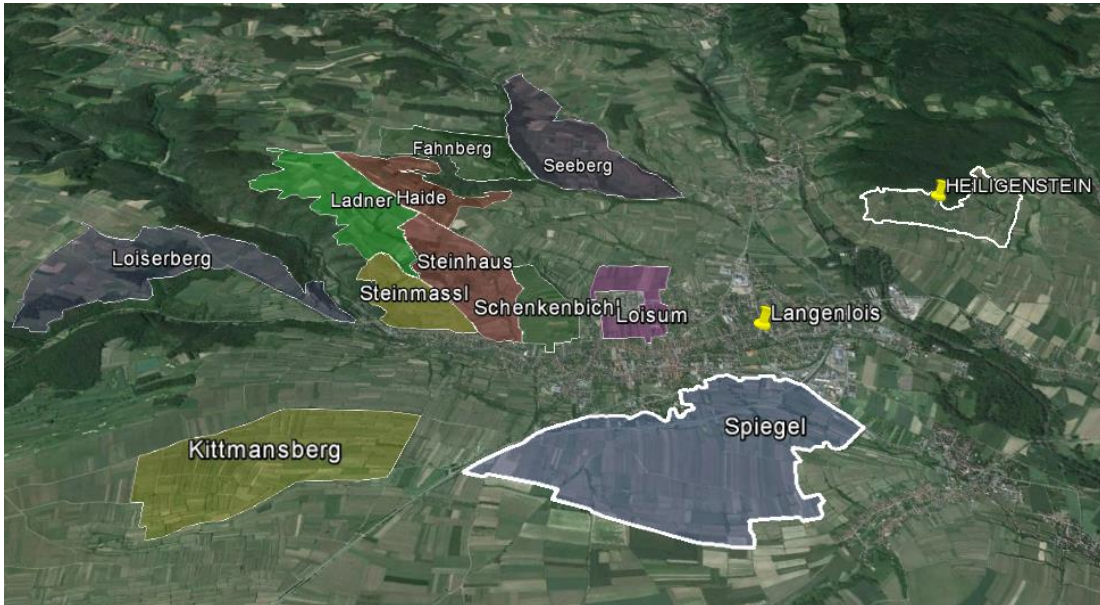
12 bl/cs layer: 14 cases

pallet: 56 cases





## SINGLE VINEYARD



Steinhaus  
Heiligenstein  
Kogelberg

Kittmansberg  
Losiumweingarten  
Lamm

