



## RIESLING SEKT 2015

Langenlois /Kamptal/Austria

In the nose and on the palate pure apricot and white vineyard peach countered with elegance and extract. Pleasant perlage. Wonderful balance and finesse is underlined all the way.

### 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:** a universal sparkling wine which fits well with fish, seafood and vegetables

Grape Variety:	Riesling
Vineyard:	Vineyards around Langenlois
Soil:	Primary rock
Vintage:	2015
Harvest	Middle of October
Alc:	13,5 %vol.
Residual Sugar:	6,0 g
Acidity:	6,0 g



UPC: 787 2633 16184

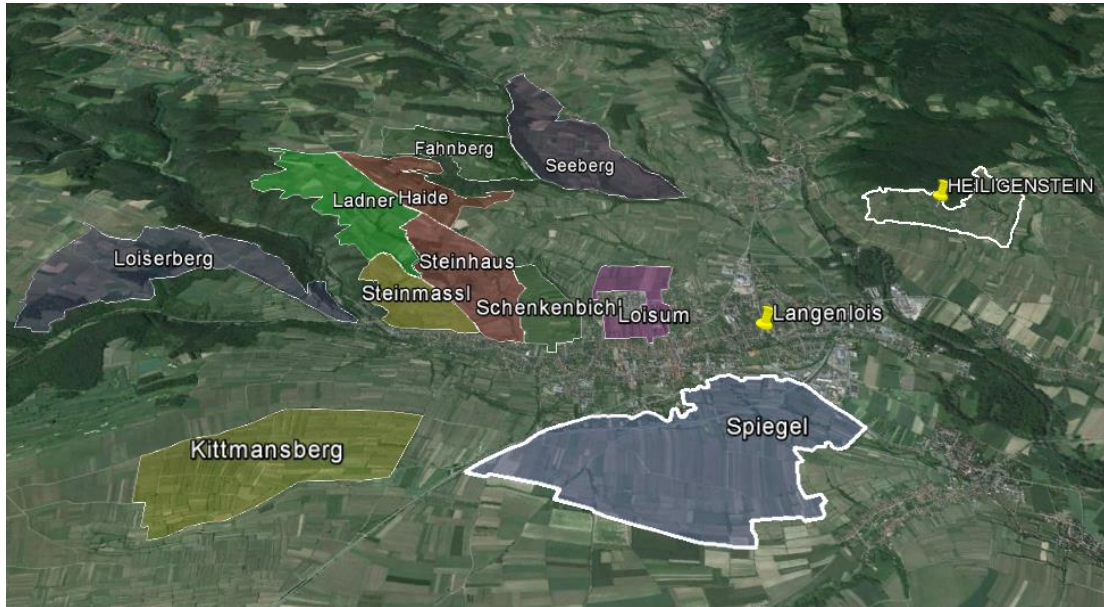
12 bl/cs layer: 14 cases

pallet: 56 cases





## SINGLE VINEYARD



Steinhaus  
Heiligenstein  
Koglberg

Kittmansberg  
Loisiumweingarten  
Lamm

