



Manhartsberg Brut 2009

Sekt aus Österreich

Origin:	Austria, Niederösterreich, Maissau
Quality grade:	Sekt aus Österreich
Site:	Manhartsberg
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 20 - 40 years 3000 - 5000 plants/ha 3000 - 4000 liter/ha
Sea Level:	300 - 370 m
Soil:	granite loess

Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september

Malolactic Fermentation: no

Fermentation: selected yeast

bottle

Maturing: bottle

Time on the Full Yeast: 1 week(s)

Time on the Fine Yeast: 4 week(s)

Data

Wine Type: Sparkling wine | white | dry

Alcohol: 13 %

Allergens: sulfites

Drinking Temperature: 9 - 11 °C

Aging Potential: high (20 years)

Optimum Drinking Year: 2015 - 2025

Awards

Falstaff: 90

