



TEST SPARKLING 2016

WINE DESCRIPTION

Fine Mousseux in the glass. Very pure, clear scents of yellow apple and light citrus with complex notes of brioche wafting in the background.

Wine Type:	Sparkling wine white
Alcohol:	12.5 %
Residual Sugar:	< 3.5 g/l
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2018 - 2028

AWARD

International Wine Challenge (IWC):	Gold
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VINEYARD

Vineyard Site:

The grapes were harvested by hand and brought unharmed to the press house in stackable boxes, crushed and pressed at low pressure. Without the use of pumps, the must flows from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavor

Origin:	Austria, Kremstal
Quality grade:	Sekt aus Österreich
Site:	single vineyard test white 🇦🇹
Site Type:	terraces, hilly land
Varietal:	Grüner Veltliner 100 %
Soil:	humus little top soil coral lime large sub soil alluvial gravel little top soil

HARVEST AND MATURING

Fermentation:	selected yeast
Malolactic Fermentation:	yes
Filter:	kieselgur filtration
Sulfur Added:	must
Maturing:	20 % large wooden barrel 12 - 24 month(s) 80 % steel tank 12 month(s)



WINERY

Domaine Test Languages Wines has been in production since... The winery is located on a steep rocky site near ...