




test sparkling 2016

Sekt aus Österreich

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| Origin: | Austria, Kremstal, Oberfucha, Langenlois |
| Quality grade: | Sekt aus Österreich |
| Site: | single vineyard test white  |
| Site Type: | terraces, hilly land |
| Varietal: | Grüner Veltliner 100 % 30 - 35 years 8000 plants/ha 7500 - 0 liter/ha |
| Geographical Orientation: | north east, east, south east |
| Sea Level: | 200 - 250 m |
| Soil: | humus little top soil coral lime large sub soil alluvial gravel little top soil |



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



WEATHER / CLIMATE

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| Climate: | continental |
| Seasons 2016: | March flowering mild dry hail Autumn harvest cool rainy flooding |
| Rainfall 2016: | 11 mm |
| Sunshine 2016: | 68 hours |

Vintage description:

Jahrgang 2018 ★★★★★☆ 2018 begann alles etwas früher – vom Austrieb und der Blüte bis zur Ernte. Das war sicherlich dem heißen Wetter geschuldet – der Winter ließ einfach auf sich warten und zeigte sich erst im März. Allerdings nur von kurzer Dauer: Ende April wurde es bereits sommerlich mit 30°C. Dadurch hatten wir einen überdurchschnittlich frühen Austrieb.

CELLAR

| | |
|---------------------------------------|---|
| Harvest: | handpicked end/august - end/august 20 kg cask |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| Spontaneous with Pied de Cuve: | yes |
| Sulfur Added: | must |
| Whole Grape Pressing: | yes |
| Juice Extraction: | yes 10 % Grüner Veltliner |
| Press: | Sept. 13, 2021 mechanical first press 24 hours Max Pressure: 2 bar 12 % Sept. 15, 2021 manual fourth press 30 hours Max Pressure: 2 bar 12 % |
| Fermentation: | selected yeast Pre Clarification: yes strong 24 hours Enzymes Used: yes big oak barrel 1000 L used barrel 21 day(s) temperature control: yes 18 - 22 °C 100 % |
| Filter: | kieselgur filtration coarse |
| Second Fermentation: | Sept. 14, 2021 Bottle Sugar Type: must 24 g Yeast Type: selected yeast 25 g |
| Pet-Nat: | Residual sugar at bottling - 12 gram on Sept. 13, 2021 |
| Disgorgement: | Sept. 14, 2015 cold mechanical Storage Time: 60 months |
| Riddling: | manual |
| Dosage: | 3 g/L beet sugar |
| Sulfur Added: | no |
| Maturing: | 20 % large wooden barrel 225 - 500 L 1 year 12 - 24 month(s) Grüner Veltliner 80 % steel tank 775 L 12 month(s) |
| Time on the Full Yeast: | 12 - 0 month(s) Grüner Veltliner 12 - 0 month(s) |

Time on the Fine Yeast: 60 - 66 month(s) | Grüner Veltliner
60 - 66 month(s)

Bottling: natural cork | Aug. 16, 2016 | 1333 bottles | Lot
Number: 96512809
SO2 added: 5 mg

Deacidification: no

Acidification: yes

DATA

Wine Type: Sparkling wine | white | dry

Alcohol: 12.5 %

Residual Sugar: < 3.5 g/l

PH Value: 3

Certificates: Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: medium (10 years)

Optimum Drinking Year: 2018 - 2028

AWARDS

**International Wine
Challenge (IWC):** Gold

BUYING SOURCES

Eggers & Sohn: Germany, <http://www.eggerssohn.com>

Kastner Abholmarkt: Austria, <http://www.kastner.at>

Majestic Wine: Great Britain, www.majestic.co.uk/

Wein & Co: Europe, <http://www.weinco.at>

PRODUCT CODES

barcode: 345324523446

EAN: 45235342523455

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.

WINERY

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

free text

Sparkling wine production has a long tradition at the Jurtschitsch Winery. The oldest, historical bottles in the family vinothèque are sparkling wines made by Alwin's great-grandfather. In 2007 we revived this tradition.