



TEST SPARKLING 2016

Sekt aus Österreich



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 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

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, 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

Orientation:

Sea Level: 200 - 250 m

Soil: humus | little | top soil

coral lime | large | sub soil

alluvial gravel | little | top soil

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.

Harvest: handpicked | end/august - end/august | 20 kg cask

Grape Sorting: manual

Malolactic Fermentation:	yes
Spontaneous with Pied de Cuve:	yes
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 %
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
Filter:	kieselgur filtration coarse
Sulfur Added:	no
Sulfur Added:	must
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
Time on the Fine Yeast:	60 - 66 month(s) Grüner Veltliner
Bottling:	60 - 66 month(s) natural cork Aug. 16, 2016 1333 bottles Lot Number: 96512809 SO2 added: 5 mg
Deacidification:	no
Acidification:	yes
Eggers & Sohn:	Germany, http://www.eggerssohn.com
Kastner	Austria, http://www.kastner.at
Abholmarkt:	
Majestic Wine:	Great Britain, www.majestic.co.uk/
Wein & Co:	Europe, http://www.weinco.at

barcode: 345324523446
EAN: 45235342523455

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

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.