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| Wine Type: | Sparkling wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 0.9 g/l |
| Acid: | 5.5 g/l |
| Drinking Temperature: | 8 - 10 °C |
| Aging Potential: | medium |

Vineyard



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|------------------------|--|
| Origin: | Austria, Kremstal DAC, Furth at Göttweig |
| Quality grade: | Österreichischer Sekt g.U. |
| Normal Classification: | Reserve |
| Varietal: | Chardonnay 80 % Pinot Noir 20 % |
| Soil: | alluvial soil danube gravel calcareous |

Harvest and Maturing

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| Harvest: | handpicked |
| Grape Sorting: | manual |
| Fermentation: | stainless steel tank |

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| Disgorgement: | Storage Time: 40 months |
| Riddling: | manual |
| Maturing: | bottle 40 month(s) |
| Bottling: | natural cork |

Product Codes

EAN: 9120008896199

Österreichs Erster Winzersekt.
Flaschengärung, handgerüttelt, keine Dosage.
Zitrusfrüchte, frisches Heu.
Für Vorneweg, Mittendrin und Hintennach.