



Wine Type:	Sparkling wine rose dry
Alcohol:	12 %
Residual Sugar:	1.7 g/l
Acid:	6.2 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium

Award

Falstaff:	93
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Vineyard



Origin:	Austria, Kremstal DAC, Furth at Göttweig
Quality grade:	Österreichischer Sekt g.U.
Normal Classification:	Reserve
Varietal:	Pinot Noir 100 %
Soil:	alluvial soil danube gravel calcareous

Harvest and Maturing

Harvest:	handpicked
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Grape Sorting:	manual
Fermentation:	stainless steel tank
Disgorgement:	warm manual
	Storage Time: 40 months
Riddling:	manual
Maturing:	bottle 40 month(s)
Bottling:	natural cork

Product Codes

EAN: 9120008896168

Flaschenvergoren, handgerüttelt.
Zartes Lachsrosa, feine Beerenfrucht.
Feingliedrig, tänzelnd, animierend.
Zu jeder prickelnden Gelegenheit