

ROSNER

Österreich · Kamptal · Langenlois

JAHRGANGSSEKT 2016

Wine Type: Sparkling wine | white | dry
Certificates: organic, Bio-certified according to EU directives
Allergens: sulfites



Vineyard

Vineyard Site:

Grüner Veltliner vom Löss soil in the south of Langenlois and Sauvignon Blanc from bedrock north of Langenlois

Origin: Austria, Niederösterreich, Langenlois

Quality grade: Österreichischer Schaumwein

Site: Vineyard Selection

Normal Classification: Niederösterreich, Reserve

Site Type: terraces

Varietal: Sauvignon Blanc 30 %

Grüner Veltliner 70 %

Soil: loess
amphibolite

Harvest and Maturing

Harvest: handpicked

Malolactic Fermentation: no

Second Fermentation: Bottle

Yeast Type: selected yeast

Disgorgement: warm | manual

Storage Time: 24 months

Riddling: manual

Sulfur Added: yes

Certification: Yes



Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.