

ROSNER

Österreich · Kamptal · Langenlois

Jahrgangssekt 2016

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| 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 |

Vineyard Site:

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

Cellar

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| Harvest: | handpicked |
| Malolactic Fermentation: | no |
| Sulfur Added: | yes |
| Second Fermentation: | Bottle Yeast Type: selected yeast |
| Disgorgement: | warm manual Storage Time: 24 months |
| Riddling: | manual |
| Certification: | Yes |

Data

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

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.

