

Sekt PUR – Zweigelt blanc de noir 2017



Wine Description

For our Sekt Traube PUR grapes from the red wine variety Zweigelt were harvested and immediately pressed after harvest. Hence, it has a light straw colour with a pink haze. The grapes grow on the site "Seeberg" which is our sunniest site, full of primary rock like Gneis and Mica schist in about 320m above sea level. After spontaneous fermentation the single vineyard wine was filled in oak barrels to ripen without any additives and without Sulphur for one year. Then it was bottled and mixed with new ferment from the next harvest 2018. So, the second fermentation was started at a very natural method without addition of selected yeasts, sugar or sulphur. After at least 3 years on the yeasts we disgorged the wine without dosage. The result is a very light sparkling wine with citrus aromas, an excellent mouth-feeling and a creamy, long finish. It goes well with light starters as well as with desserts!

Wine Type:	sparkling wine white dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	7.9 g/l
Total Sulfur:	< 10 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	8 °C

Vineyard

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt aus Österreich
Site:	Seeberg
Soil:	mica schist amphibolite

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	large wooden barrel