




test sparkling 2018

Sekt aus Österreich

Origin:	Austria, Kremstal, Oberfucha, Langenlois
Quality grade:	Sekt aus Österreich
Site:	single vineyard test white 
Site Type:	terraces, hilly land
Varietal:	Grüner Veltliner 100 % 32 - 37 years 8000 plants/ha 7500 - 0 liter/ha
Geographical Orientation:	north east, east, south east
Sea Level:	200 - 250 m
Soil:	humus little top soil coral lime large sub soil alluvial gravel little top soil



Vineyard Site:
The grapes were harvested by hand and brought unharmed to the press house in stackable boxes, crushed and pressed at low pressure. Without the use of pumps, the must flows from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavor



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked | 20 kg cask

Grape Sorting: manual

Malolactic Fermentation: yes

Spontaneous with Pied de Cuve: yes

Cuve:

Sulfur Added: must

Whole Grape Pressing: yes

Juice Extraction: yes | 10 % | Grüner Veltliner

Press: Sept. 13, 2021 | mechanical | first press | 24 hours |
Max Pressure: 2 bar | 12 %
Sept. 15, 2021 | manual | fourth press | 30 hours | Max
Pressure: 2 bar | 12 %

Fermentation: selected yeast
big oak barrel | 1000 L | used barrel | 21 day(s) |
temperature control: yes | 18 - 22 °C | 100 %

Filter: kieselgur filtration | coarse

Second Fermentation: Sept. 14, 2021 | Bottle
Sugar Type: must | 24 g
Yeast Type: selected yeast | 25 g

Pet-Nat: Residual sugar at bottling - 12 gram on Sept. 13, 2021

Disgorgement: Sept. 14, 2015 | cold | mechanical
Storage Time: 60 months

Riddling: manual

Dosage: 3 g/L beet sugar

Sulfur Added: no

Maturing: 20 % | large wooden barrel | 225 - 500 L | 1 year | 12 -
24 month(s) | Grüner Veltliner
80 % | steel tank | 775 L | 12 month(s)

Bottling: natural cork
SO2 added: 5 mg

Deacidification: no

Acidification: yes

DATA

Wine Type: Sparkling wine | white | dry

Certificates: Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: medium (10 years)

Optimum Drinking Year: 2020 - 2030

BUYING SOURCES

Eggers & Sohn: Germany, <http://www.eggerssohn.com>

Kastner Abholmarkt: Austria, <http://www.kastner.at>

Majestic Wine: Great Britain, www.majestic.co.uk/

Wein & Co: Europe, <http://www.weinco.at>

PRODUCT CODES

barcode: 345324523446

EAN: 45235342523455

WINE DESCRIPTION

Fine Mousseux in the glass. Very pure, clear scents of yellow apple and light citrus with complex notes of brioche wafting in the background.

WINERY

Domaine Test Languages Wines has been in production since... The winery is located on a steep rocky site near ...

free text

Sparkling wine production has a long tradition at the Jurtschitsch Winery. The oldest, historical bottles in the family vinotheque are sparkling wines made by Alwin's great-grandfather. In 2007 we revived this tradition.