



test sparkling 2018

Origin:	Austria, Kremstal, Oberfucha, Langenlois
Quality grade:	Sekt aus Österreich
Site:	single vineyard test white 🌐
Site Type:	terraces, hilly land
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

CELLAR

Harvest	handpicked
Spontaneous with Pied de Cuve:	yes
Fermentation	selected yeast big oak barrel 18 - 22 °C 100 %
Filter	kieselgur filtration coarse
Pet-Nat:	Residual sugar at bottling - 12 gram on Sept. 13, 2021
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
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>

WINERY

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