



TEST SPARKLING 2018

Sekt aus Österreich




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

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

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



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
Climate:	continental
Harvest:	handpicked 20 kg cask
Grape Sorting:	manual
Malolactic	yes
Fermentation:	
Spontaneous with	yes
Pied de Cuve:	
Whole Grape	yes
Pressing:	
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 %
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
Filter:	kieselgur filtration coarse
Sulfur Added:	no
Sulfur Added:	must
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
Eggers & Sohn:	Germany, http://www.eggerssohn.com
Kastner	Austria, http://www.kastner.at
Abholmarkt:	
Majestic Wine:	Great Britain, www.majestic.co.uk/
Wein & Co:	Europe, http://www.weinco.at
barcode:	345324523446
EAN:	45235342523455

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

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