

N.V.

## Estoras Brut

Sparkling & semi-sparkling wine, Burgenland  
Organic Farming

### Cellar

This sparkling wine was produced according to the Méthode Traditionnelle. The grapes are harvested very early and pressed very gently to obtain a fine sparkling base wine without bitterness. The fermented base wine is filled into bottles with yeast and sugar and sealed. At the beginning, the yeast ferments the sugar, after which the yeast dies and releases fine brioche notes into the sparkling wine. The pressure is around 6 bar. Due to the long storage period, the perlage is perfectly integrated. After a year of ageing on the lees, the bottles are disgorged and are ready to enjoy.



### Profile and Characteristics

Straw yellow in colour with pink reflections. On the nose, fruity aromas of red apples, citrus, pears and dried fruit, with yeasty notes such as brioche and bread crust. Very fine perlage on the palate and a racy, well-integrated acidity. Dense and compact, the yeast notes add complexity.

Varietal  
varietal blend white

Flavor  
brut

Alcohol  
12.5 %

Residual Sugar  
3 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2023 - 2029