

N.V.

Sekt Schloss Esterházy

Sparkling & semi-sparkling wine, Burgenland
Organic Farming



Terroir

Various soils

Cellar

The grapes for this sparkling wine are harvested early and pressed very gently to obtain a fine sparkling base wine without bitter substances. The pressure is around 6 bar. Due to the long storage period, the perlage is perfectly integrated. After ageing, the sparkling wine is ready to enjoy immediately.

Profile and Characteristics

Pale straw yellow with golden reflections. On the nose, fruity aromas of green apple, mandarin and a hint of dried fruit. On the palate with a fine perlage and a well-integrated acidity and fine fruit sweetness. In the long, fruity finish, fine yeast notes support the complexity.

Varietal
varietal blend white

Flavor
brut

Alcohol
12 %

Residual Sugar
10 g/l

Acid
5.5 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2023 - 2029

