

N.V.

# NV Sekt Schloss Esterházy N.V.

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

