

BRUT BLANC

Our sparkling wines require much manual attention: handpicked and selected grapes, vinification in barrel, bottle fermentation according to the traditional method, long maturation on the yeast, and riddling of the bottles to ensure that the yeast finds its way into the bottle neck.



ORIGIN	Südsteiermark
TERROIR	Soil with limestone, clay, sand, limestone and schist
VARIETY	Chardonnay
HARVEST	hand-picked
VINIFICATION	in 2,000 litre used oak barrel
ANALYTIC	Alcohol 12,0% Vol.
WINE DESCRIPTION	Brilliant greenish yellow; fine aromas after brioche and deep playfulness; fine spicy palate, fruity finish; finest mousseux rounds off this varietal Chardonnay sparkling wine.
DRINKABILITY	until 2023
DRINK TEMPERATURE	4 - 6°C
CLOSURE	Cork
FOODPAIRING	best as an aperitive