

Jahrgangssekt 2007

Varietals: 60% Sauvignon blanc, 40 % Pinot Blanc

Wine Region: West Steiermark (West – Styria)

Climate: Warm Illyric Climate with humid Alpine Influence from Koralpe makes a very long vegetation-Periode with around 1000 mm/year.

Vineyards: The vineyards are located in two villages in West-Steiermark (beginning from north to south):
Stainz, Bad Gams. Age of the vines 5 to 20 years.

Soil: stony soil from Stainzer Plattengneis sometimes Granit on its ground.

Vinification: Grapes are destemmed, short maceration on the skin (4 to 8 hours), spontaneous first fermentation in stainless steel tank, maturation on all yeast – second fermentation in the bottle (traditional method, 36 month on the lie).

Graduation: 18 ° KMW

Alcohol: 13%vol

Acidity: 6,5 g/l

Residual sugar: 5,0 g/l

Characteristics: fresh and mineralic, herbal fruit with smooth yeast influence,

Available from: June 2011

Ripe to drink: 2011 – 2018

Recommended to: seafood, vegetables, mussels, lobster .

Cases: 6 x 0,75 l