

Strohmeier Rosé (Schilchersekt)

Varietals: 100% Blauer Wildbacher

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 four villages in West-Steiermark (beginning from north to south): St.Stefan, Greisdorf, Stainz, Bad Gams. Age of the vines 20 to 35 years.

Soil: sandy loam with heavy red Opok on his ground and 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, minimum 12 months on the lie) no sulfites added.

Graduation: 16,0 ° KMW

Alcohol: 11%vol

Acidity: 7,0 g/l

Residual sugar: 2,0 g/l

Characteristics: Light rosé color, with flavor from red berries with rhubarb, creamy style with fine perlage, very long and smooth.

Available from: June 2011

Ripe to drink: 2011 – 2015

Recommended to: Aperitif, seafood, vegetables...; this sparkling wine can assume a whole menu.

Cases: 6 x 0,75 l