

# Sekt PUR - Zweigelt blanc de noir, Große Reserve Ried Seeberg (ohne SO2) 2015



## Wine Description

For our Sekt Traube PUR grapes from the red wine variety Zweigelt were harvested and immediately pressed after harvest. Hence, it has a light straw colour with a pink haze. The grapes grow on the site "Seeberg" which is our sunniest site, full of primary rock like Gneis and Mica schist in about 320m above sea level. After spontaneous fermentation the single vineyard wine was filled in oak barrels to ripen without any additives and without Sulphur for one year. Then it was bottled and mixed with new ferment from the next harvest 2016. So, the second fermentation was started at a very natural method without addition of selected yeasts or sugar. After at least 3 years on the yeasts we disgorged the wine without dosage and again without addition of Sulphur. (We disgorge always just what we need, this is why the Sekt PUR was "at least" 3 years on the yeasts) The result is a very light sparkling wine with citrus aromas, an excellent mouth-feeling and a creamy, long finish. It goes well with light starters as well as with desserts! The independent Gault Millau Guide named our Sekt PUR one of the Top Ten of Austrian sparkling wine!!!

<b>Wine Type:</b>	sparkling wine   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	3.1 g/l
<b>Acid:</b>	7.3 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 °C

## Award

<b>Falstaff:</b>	91
<b>Gault Millau:</b>	11


## Vineyard

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Große Reserve, Österreichischer Sekt g.U.
<b>Site:</b>	Seeberg
<b>Varietal:</b>	Blauer Zweigelt 100 %
<b>Soil:</b>	mica schist amphibolite

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes

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**Second Fermentation:** Yeast Type: selected yeast

**Maturing:** large wooden barrel

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