

# Sekt Traube PUR – Zweigelt blanc de noir (ohne SO2) 2014



## 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. The single vineyard wine was stored one year in barrels without any additives and without Sulphur before it was bottled and mixed with new ferment from the harvest 2015. So, the second fermentation was started at a very natural method. After 20 month on the yeasts we disgorged the wine without dosage. So, in Summer 2017 the sparkling wine was ready for tasting.

<b>Wine Type:</b>	sparkling wine   white   dry
<b>Alcohol:</b>	10 %
<b>Acid:</b>	7 g/l
<b>Residual Sugar:</b>	3.5 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Österreichischer Schaumwein
<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
<b>Maturing:</b>	large wooden barrel