

# Riesling Sekt 2020



## Wine Description

For this Sekt we selected healthy beautiful Riesling grapes from our stony soil vineyards. The wine was 1 year in a steel tank before we mixed it with fermenting Riesling juice from the next harvest. This juice was some hours on the skin before we pressed it. After bottling the Sekt made a second fermentation in the bottle and was 35 month on the yeasts before we disgorge it with zero dosage. The result is a fine, lightly fruity sparkling wine with fine perlage, creamy taste and a long finish. This is why it is a perfect aperitif as well as a good companion to food like fish pate and smoked fish mousse.

<b>Wine Type:</b>	sparkling wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	5.2 g/l
<b>Acid:</b>	7.8 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Schaumwein
<b>Site:</b>	Steinleiten
<b>Site Type:</b>	plateau
<b>Geographical Orientation:</b>	south east
<b>Soil:</b>	mica schist

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank large wooden barrel
<b>Bottling:</b>	natural cork