

N.V.

Estoras Brut

Sparkling & semi-sparkling wine, Burgenland

Cellar

This sparkling wine was produced according to the Méthode Traditionnelle. The grapes are harvested very early and pressed very gently to obtain a fine sparkling base wine without bitterness. The fermented base wine is filled into bottles with yeast and sugar and sealed. At the beginning, the yeast ferments the sugar, after which the yeast dies and releases fine brioche notes into the sparkling wine. The pressure is around 6 bar. Due to the long storage period, the perlage is perfectly integrated. After a year of ageing on the lees, the bottles are disgorged and are ready to enjoy.

Tasting Note

Straw yellow in colour with pink reflections. On the nose, fruity aromas of red apples, citrus, pears and dried fruit, with yeasty notes such as brioche and bread crust. Very fine perlage on the palate and a racy, well-integrated acidity. Dense and compact, the yeast notes add complexity.

Food Pairing

This sparkling wine has a complex flavour with a very fine mousseux. Whether as a soloist, as an aperitif or with fruity, not too sweet desserts, this sparkling wine is always a good choice.



Varietal
varietal blend white

Flavor
brut

Alcohol
12.5 %

Residual Sugar
3 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2023 - 2029