



Strohmeier Weiss Sekt – Brut nature

grape variety:	50 % Sauvignon blanc & 50 % Chardonnay
vintage:	cuvée 2010/2011
alcohol content:	12,5 vol. %
format (litre):	0,75 natural cork, agrafe
vineyards:	Lestein/Stainz/Bad Gams
soil:	loamy Opoksoil in Lestein/residual Gneissoil in Bad Gams and Stainz
harvest:	by hand
winemaking method:	destemmed, spontaneous fermentation , spontaneous biological reduction of acidity maturation in used wooden barrels (500 litre) Sauvignon blanc- part for sparkling-basicwine has been fermented on the skin bottled and min. 2 years bottle ripeness on the yeast before disgorgement
serving temperature:	best at min. 12°C to 14 °C from big sparkling or small Burgundy glasses
storage property:	min. 5 years (info of disgorgement date at the back label)
filtration :	no
fining:	no
S02 :	50 % of Sauvignon blanc has been sulfured (20 mg/litre) as a bottle comparison
addings:	no

