

# Strohmeier Weiss Sekt

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|----------------------|--|
| grape variety:       | 100% Sauvignon blanc   |
| vintage:             | 2014   |
| alcohol content:     | 11,5 vol. %  |
| format (litre):      | 0,75l , natural cork   |
| vineyard:            | Lestein/Stainz/Bad Gams  |
| soil:                | residual soil Gneiss<br>(big iron- and siliciumcontent),<br>very active soil<br>green natural grass and herbs get mowed, no manure used  |
| harvest:             | by hand  |
| winemaking method:   | destemmed, spontaneous fermentation ,<br>spontaneous biological reduction of acidity<br>maturation in used wooden barrels (550 litre)<br>30% of the grapes has been fermented on the skin<br>bottled and min. 2,5 years bottle ripeness on the yeast before disgorgement |
| serving temperature: | best at minimum 12-14 °C drinking temperature in big Burgundy-glasses,<br>ideally this wine should be decanted   |
| storage property:    | min. 5 years   |
| filtration:          | no   |
| fining :             | no   |
| So2:                 | no   |
| addings :            | yes  |

