

MASSIV White Sparkling 2018

MASSIV® as a premium sparkling wine: seductive, full-bodied, aromatic. Matured for two years on its own yeast in oak barrels.



VARIETY: Chardonnay & Traminer



ORIGIN: Burgenland



MATURATION: Austrian sparkling wine with added carbon dioxide



HARVEST: Fully ripe grapes remain on the vine until they reach their maximum ripeness. Depending on the weather, they are harvested from the end of September.



VINIFICATION: Fully ripe Chardonnay, rounded off with around 10 per cent mash-fermented Traminer. Gently processed, with several hours of maceration in its own juice and controlled fermentation.



SOIL: Multi-layered soils: loam with varying gravel and limestone content, interspersed with mineral red gravel. The grapes come from top vineyards on the edge of the Parndorfer Platte, where the vineyards slope gently down to Lake Neusiedl.

ALCOHOL CONTENT: 14.5 % vol.

DRINKING TEMPERATURE: 4 - 6°C

ACIDITY: 6.0 g/l

RESIDUAL SUGAR: extra brut

CLOSURE: Sparkling wine cork with agraffe

STORAGE POTENTIAL: at least 3-5 years, with good storage also considerably longer

FOOD RECOMMENDATION: Ideal for special occasions, with asparagus, grilled vegetables, mushroom risotto, white meat and fish, as an aperitif or picnic wine

CONTAIN SULPHITES

GOLD Berliner Wein Trophy 2024

GOLD Asia Wine Trophy 2024

EAN code single bottle: 912004176 2147

EAN code box of six: 912004176 2154

Packaging unit: box of six

