



Sparkling and refreshing. Delicately scented with fresh strawberries, the palate is characterised by berries, especially strawberries.

VARIETY: Blend of Zweigelt, Blaufränkisch & St. Laurent

ORIGIN: Burgenland

MATURATION: Austrian sparkling wine with added carbon dioxide

HARVEST: Beginning of September with careful selection in the vineyard

VINIFICATION: Partly directly pressed red wine grapes, partly after a short maceration. After clean must pre-clarification, controlled, very cool and slow fermentation takes place in closed steel tanks.

SOIL: Permeable, mineral red gravel with a humus layer – promotes fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 12.0 % vol. DRINKING TEMPERATURE: 4 - 6°C

ACIDITY: 5.9 g/l

RESIDUAL SUGAR: extra secco

CLOSURE: Sparkling wine cork with agraffe

STORAGE POTENTIAL: at least 2-5 years, longer if stored well

FOOD RECOMMENDATION: Fruity summer wine and aperitif for carefree drinking

pleasure; also suitable for summer bowls and sparkling cocktails

CONTAIN SULPHITES

GOLD Portugal Wine Trophy 2025

EAN code single bottle: 912004176 5988 EAN code box of six: 912004176 5995

Packaging unit: box of six

