



Strohmeier Rosé Sekt - Brut nature

grape variety:	100% Blauer Wildbacher
vintage:	n.v. (small part from older vintages) very ripe reservewine from wooden barrels
alcohol content:	12 vol. %
format (litre):	0,75 Flasche, natural cork & agrafe
vineyard:	Lestein
soil:	loamy Opoksoil , green natural grass and herbs get mowed, no manure used
harvest:	by hand
winemaking method:	destemmed and 10 hours skin contact soft pressing spontaneous fermentation in special steeltank, 8 months maturation spontaneous biological reduction of acidity adding sugar and yeast for the second fermentation bottled and min. 1 year bottle maturation before disgorgement fine perlage because of traditional bottle fermentation with 5 bar pressure
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
So2:	no adding during the whole process
addings :	no