



Strohmeier Rot Sekt - brut nature

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| grape variety: | 50 % Zweigelt & 50 % Blauer Wildbacher |
| vintage: | 2010 |
| alcohol content: | 12 vol. % |
| format (litre): | 0,75 , natural cork, agrafe |
| vineyards: | Bad Gams/Lestein |
| soil: | loamy Opoksoil and residual Gneisssoil , green natural grass and herbs get mowed, no manure used |
| harvest: | by hand |
| winemaking method: | destemmed and 3 weeks skin contact before soft pressing spontaneous fermentation in special steeltank, spontaneous biological reduction of acidity 18 months maturation in 225 litre wooden barrels before bottling and 3 years 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 |
| S02: | no adding during the whole process |
| addings: | no |