

# Brut Rosé Sekt *sparkling wine*

100% St. Laurent

**Alcohol** 12,5 vol. %

**Acidity** 5,7 g/l

**Residual sugar** 7,3 g/l

## Südsteiermark/South Styria

The grapes for this Brut Rosé come from our vineyards in the area of Leutschach. The age of the St. Laurent vines is 40 years.

## Vinification

### 1. FERMENTATION

Selective hand-picking in small crates. Whole bunch pressing

Fermented in stainless steel tanks

9 months on the yeast

### 2. FERMENTATION

Bottled in July 2022.

Minimum of 20 months aging on the yeast

Dosage 6 g/l.

## Tasting note

In the glass, this sparkling wine presents itself in a bright cherry red with coppery reflections. It is playfully fruity and spicy. On the nose, it reveals notes of wild cherry and forest berries. On the palate, the fine mousse enhances the drinkability of this wine and ensures a true drinking pleasure.

## Drinking recommendation

Optimal serving temperature: 7-9°C.

The classic aperitif. The ideal refreshment for any time of day or night.



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