Erwin
SABATHI

Brut Rosé 2020

Flaschenvergorener Sekt

Brut Rosé 2020

Bottle fermented sparkling wine



Grape variety:	**Bottle fermented sparkling wine of typical Styrian red grape varieties**
Vintage:	2020
Alcohol content:	12.0%vol
Total acid:	6.9g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	stainless steel tank for 3 months; followed by 14 months of traditional bottle fermentation; Zero Dosage
Drinking maturity:	3 years
Bottle closure:	champagne cork with agraffe
Categorisation:	**Flaschenvergorener Sekt, Sekt Austria Steiermark g.U. (Bottle fermented sparkling wine)**
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W.)
Wine-growing region:	**Southern Styria**
Description of the wine:	colour of onion skin; scents of strawberries with a hint of mint and notes of cassis; lively and refreshingly on the palate in combination with creaminess; finely sparkling perlage
Food recommendation:	finger food, bruschetta, sandwiches, Mediterranean dishes, seafood, raspberrysorbet

Categorisation: Our "Brut Rosé" is a **sparkling wine**, very fresh and fruity. The vines of this wine flourish in numerous small vineyards in Southern Styria - **Méthode traditionelle, Zero Dosage**.

Wine-growing area: Southern Styria, from vines exclusively grown in **Leutschach a.d.W.**

Climate: A warm and humid **Mediterranean climate** cause a long vegetation period. Cool nights effect unique varieties of aromas.

Soil: The soil structure is characterised by firm sediment layers, deposited in this sea basin million years ago. The soil consists of fine marine sediments (geologically described as **"Schlier"**), as well as of different kinds of sand, conglomerate and gravel.

All rights as well as changes, mistakes and errors reserved; copyright © Erwin Sabathi GmbH