



# Brut Rosé 2020

## Flaschenvergorener Sekt

### Brut Rosé 2020

Bottle fermented sparkling wine



<b>Grape variety:</b>	<b>Bottle fermented sparkling wine of typical Styrian red grape varieties</b>
<b>Vintage:</b>	2020
<b>Alcohol content:</b>	12.0%vol
<b>Total acid:</b>	6.9g/l
<b>Vinification:</b>	<b>harvested by hand, traditionally fermented with natural yeasts</b>
<b>Maturation:</b>	stainless steel tank for 3 months; followed by 14 months of traditional bottle fermentation; Zero Dosage
<b>Drinking maturity:</b>	3 years
<b>Bottle closure:</b>	champagne cork with agraffe
<b>Categorisation:</b>	<b>Flaschenvergorener Sekt, Sekt Austria Steiermark g.U. (Bottle fermented sparkling wine)</b>
<b>Wine-growing area:</b>	Southern Styria, (only from Leutschach a.d.W.)
<b>Wine-growing region:</b>	<b>Southern Styria</b>
<b>Description of the wine:</b>	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
<b>Food recommendation:</b>	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 traditionnelle, 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.