

SZIGETI

SEKTKELLEREI · GOLS



PRODUCER PROFILE

Estate owned by: Peter Szigeti
Winemaker: Christian Sucs
Estate founded: 1991
Winery production: 650,000 Bottles
Region: Burgenland
Country: Austria

Grüner Veltliner Brut NV

WINE DESCRIPTION

Szigeti (pronounced ZIG-it-ee) began in 1991 when brothers Norbert and Peter Szigeti took over the family business. Szigeti operates as a négociant, buying fruit from contracted growers and owning no vineyards. A broad range of wines are produced, all by the traditional method, and all made in fresh style with clear varietal expression.

Szigeti produces wine from contracted growers in Burgenland and Niederösterreich and works closely with their partners to obtain grapes explicitly grown to produce quality sparkling wine. The designation "Österreichischer Sekt g.U." (Austrian Sekt with Protected Designation of Origin) applies to the entire production.

Grüner Veltliner Brut is hand-harvested from contracted growers in Burgenland and Niederösterreich. Alcoholic fermentation with Champagne yeasts in stainless steel tanks precedes second fermentation in bottle and nine months aging en tirage. Riddling is by gyropalette, and the dosage is with local sweet wine.

TASTING NOTES

Szigeti seeks to produce wines in a fresh style with clear varietal expression. Grüner Veltliner Brut shows notes of green apple and citrus with the savory spiciness typical of the Grüner Veltliner variety. The wine is crisp and clean tasting on the palate with a lingering dry finish.

FOOD PAIRING

Grüner Veltliner Brut will accent simply prepared fish and shellfish like the way a squeeze of lemon might. The citrus character of this wine will highlight the brininess of raw oysters, sushi, or grilled prawns while its acidity and texture perfectly compliment veal schnitzel and fried chicken.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Neusiedlersee
Harvest time:	September
Bottles produced of this wine:	100,000

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tank
Fining agent:	Vegan
Type of aging container:	In bottle
Length of aging before bottling:	9 months

ANALYTICAL DATA

Alcohol:	12.0 %
Residual sugar:	4.8 g/L
Acidity:	6.6 g/L

