



PRODUCER PROFILE

Estate owned by: Peter and Norbert Szigeti
Winemaker: Norbert Szigeti
Total acreage under vine: 250
Estate founded: 1990
Winery production: 600,000 Bottles
Region: Burgenland
Country: Austria

Pinot Noir Rosé Sekt Brut 2015

WINE DESCRIPTION

Located on the eastern shores of Lake Neusiedl, the Neusiedlersee region's Pannonian climate bestows some of the highest average temperatures in Austria, as well as the highest amount of sunshine in Central Europe, on the local vineyards.

The "Méthode Traditionnelle," more costly and time-consuming than other methods of sparkling wine production, ensures that the final wines will have great mouthfeel and complexity. Finally, no oak is used in the winemaking process, which results in a very fruity, delicate sparkling wine with true varietal character.

TASTING NOTES

This sparkler is a brilliant salmon color with red gold highlights. Aromas of strawberries and red cherries carry through to the palate, which finishes with a lively acidity and a delicate mousse.

Bright salmon pink to

FOOD PAIRING

This effervescent Pinot Noir would be perfect as a celebratory aperitif but also with any number of lighter chicken and pork recipes. But for an out of the box pairing, why not try this wine with Fish Tacos with Strawberry Salsa?

VINEYARD & PRODUCTION INFO

Soil composition:	Loam and Loess
Elevation:	336 feet
Year vineyard planted:	1993-1995
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	25,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tank
Fermentation temperature:	62.6 °F
Malolactic fermentation:	No
Fining agent:	Vegan
Type of aging container:	In bottle
Length of aging before bottling:	20 months on the lees

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	6.5 g/L
Acidity:	7.0 g/L

