

BRUT 2019

Blanc De Blancs

Origin

The grapes for the sparkling wine come from our top cru Silberbichl.

Chardonnay grows on sandy Danube gravel subsoil, which is covered with calcareous loess-clay deposits. The term "silver" comes from the mica slate sections that occur in the deep soil layers.

100% Chardonnay.

Winemaking

Hand-picked; Whole cluster pressing; fermented cool in steel tanks followed by malolactic fermentation; classic bottle fermentation; 18 months yeast storage; manual shaking of the yeast and filled without dosage;

Analytical data

Alcohol: 12,5 %

Acidity: 4,8 g

Residual sugar: 7,2 g

Aging potential

This wine would normally be drunk in the first three years, however it will continue to gain in potential for the next 4-6 years.

Serving temperature

Do not serve it too warm! Best between 12-14°C.

Food pairing recommendation

We recommend this sparkling wine with oysters and caviar, but also the pairing with fried fish and seafood works very good.

Weingut Stift Göttweig

Stift Göttweig has been producing wine in the Kremstal since 1083. The wines are still today vinified according to traditional methods, and thus deliver an authentic expression of their origin and heritage. The estate's assortment is characterised by elegant, balance and perfect harmony, making their dry wines ideal table companions for dishes both refined and rustic.

