



**Variety:** 85% Chardonnay; 15% Blauer Zweigelt

**Vineyard(s) /Appellation:** Neuberg,/Quality Sparkling wine

**Age of vines:** 13 years (Chardonnay); 8-31 years (Blauer Zweigelt)

**Vines per hectare:** 4.000

**Training form / pruning** trellis training system at about 60-90 cm / Guyot

**Soil / aspect / slope:** sandy, stony, loamy soil

**Vineyard Notes:** The rows of vines have open soils, between the rows, there is green cover. We work our vineyards in a very natural way. We try to support beneficial insects and to use pesticides (against mildew) only when needed, we have weather-stations in the vineyards, that inform us per PC about the actual conditions. Also our stocks of roses at the beginning of the rows of vines do warn us.

**Harvest Date:** By the beginning of October

**Wine Maker:** Roman Pfaffl

**Vinification:** Methode Champenoise

**Analysis:** Alcohol: 12,5 vol%; brut

**winemakers notes:** Delicate mousseux, a constant chain of fine pearls. Well-defined nose of white bread and dried fruit, subtle toast aromas, rich and creamy on the palate. Two and a half years of ageing on the lees give it great balance and harmony. Nut aromas on the palate with long resonances. Only just beginning to come into its own.

**cases produced:** 300 cases

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