



Cuvée Katharina Rosé Sekt N.V.



Vintage: The Cuvée Katharina Rosé Sekt does not carry a vintage and comes usually from 2 to 3 different vintages, that are carefully blended together.

Soil: Grapes for the Cuvée Katharina Rosé Sekt are comprised of Pinot Noir (80%) from different vineyards like Breiten, Hochfeld or Zwerchbreiteln and Zweigelt (20%) from the Gabrissen vineyard - all located on Vienna's Bisamberg. The soils there consist of light sandy loess over massive limestone chunks and are significantly calcareous. The Pinot

Noir vineyards are between 5 and 30 years old and planted with old French Pinot Noir clones cultivated according to the Rahmenkultur and Lyra vine training systems. The Zweigelt vineyard is 40 years old with the vines growing according to the classic Lenz Moser Hochkultur System.

Vineyards and cellar: The harvest took place from early to mid of September so that the gradation and the alcohol content would not be too high. After picked meticulously by hand, the grapes were brought in pristine condition to the cellar for whole bunch pressing. This technique, standard in Champagne, is especially gentle for the tannins. This usually results in wines that have more of a filigree character, playful aromas and flavours and a lighter colour. The pre-clarified must underwent cool fermentation and maturation in steel tanks in order to accentuate the racy, fruity character as much as possible. Following a moderate amount of time on the lees, the individual batches were blended together in the winter, then filled into sparkling wine bottles for the méthode traditionnelle fermentation. After 36 months on the lees, the sparkling wine was disgorged. No sugar was added so the sparkling wine is „zero dosage“.

Tasting Notes: The Cuvée Katharina Rosé Sekt yields a delicate pink shine, and its refined Pinot nose sparkles with an undertone of soft yeast aromas. It is fragrant and fresh with an elegant, vibrant palate and a lively acidity structure. Fine as an aperitif with tapas, or for washing down lightly sweet petit fours.

Wine Data: Alcohol 12.5 % vol., Acidity 7.3 g/l, Residual Sugar 1.0 g/l – Brut Nature