OLIVER ZETER

SAUVIGNON BLANC

The “Brut” was first produced as part of the 2013 vintage. The goal is and remains a 100% Sauvignon Blanc sekt of the highest order. Sauvignon Blanc is a notably aromatic and early ripening variety. The challenge comes in conveying the charm of this varietal character through a sekt. Extensive experience is needed to have any chance with this wild (*savage*, the French would say) variety. Another decisive benefit is our access to many different sites, allowing the grapes to be harvested at their own specific optimal state of ripeness. After a quick harvest to ensure as little oxygen contact as possible, the berries are then gently pressed. The base wine is fermented in stainless steel tanks to preserve the clear fruit aromatics. Second fermentation takes place in the bottle, giving rise to a fine perlage. The Brut spends 18 months on the lees. This relatively short stay is key to preserving the finely finessed fruit and juicy fresh profile.



GRAPE VARIETY	Sauvignon Blanc
BOTTLE SIZE (L)	0,75
TASTE	Brut
MATURATION	Bottle fermentation
VINTAGE	2022
ALCOHOL CONTENT	11,5 % vol
ACIDITY	6,8 g/l
RESIDUAL SUGAR	11,6 g/l

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