



Weingut Markus Altenburger.

Jois | Burgenland | Austria

Markus Altenburger white - sparkling. BIO.

Maceration | Concrete | natural methode traditionnelle.

Personal

Name	Markus Altenburger white - sparkling.
Vintage	2018/19.
Origin	Jois.
Terroir	lime & slate.
Grape Variety	Grüner Veltiner Chardonnay Neuburger Muskat Ottonel Traminer Welschriesling.
Genre	Sparkling Crazy.

Development

Harvest	Harvested by hand August 2018.
Maceration	Up to 7 days.
Fermentation	1. Fermentation concrete and used oak 2. Fermentation in the bottle with Muskat Ottonel Most.
Ageing	12 months used oak 6 months bottle.
Bottling	May 2020

In the glass

Colour	cloudy yellow orange.
Smell	roses lime herbs.
Taste	Refreshing acidity elegant body floral and fresh.
Enjoy with	asian dishes. various salads. friends on the terrace.

Technical

Alcohol	12,5 %.
Acidity	5,3 g/l.
Sugar	2,1 g/l.
Residual sugar content	Dry.
Organic	Yes.
Enjoy	2020 - 2025.