

SZIGETI

Don't forget to sparkle.



PRODUCER PROFILE

Estate owned by: Peter Szigeti
Winemaker: Krisztian Szücs
Estate founded: 1991
Winery production: 3,500 Bottles
Region: Burgenland
Country: Austria

Szigeti Riesling Brut 2015

WINE DESCRIPTION

Szigeti (pronounced ZIG-it-ee) began in 1991 when brothers Norbert and Peter Szigeti took over the family business. Szigeti operates as a négociant, buying fruit from contracted growers and owning no vineyards. A broad range of wines are produced, all by the traditional method, and all made in fresh style with clear varietal expression.

Szigeti produces wine from contracted growers in Burgenland and Niederösterreich and works closely with their partners to obtain grapes explicitly grown to produce quality sparkling wine. The designation "Österreichischer Sekt g.U." (Austrian Sekt with Protected Designation of Origin) applies to the entire production.

Riesling Spitzer Graben Brut is from Szigeti's "Terroir Exclusiv" line, a series of Sekt sourced from specific terroirs in various regions in Austria. Spitzer Graben is a cool valley in the westernmost part of the Wachau where some of Austria's finest Rieslings grow on steep stone terraces overlooking the valley.

TASTING NOTES

Riesling is an excellent base wine for Sekt due to its naturally high acidity and its ability to show its varietal characteristics and origin even when produced as a sparkling wine. The cool valley of the Spitzer Graben gives this wine heightened aromas of mandarin orange, guava, and white peach with a dry and lingering finish.

FOOD PAIRING

Riesling Brut Spitzer Graben will accent simply prepared fish and shellfish in the same way a squeeze of lemon might. The salty minerality of this wine highlights the brininess of raw oysters while its acidity will accent a crudo of halibut with olive oil and sea salt.

VINEYARD & PRODUCTION INFO

Bottles produced of this wine: 3,500

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Fining agent:	Animal based
Length of bottle aging:	24 months
Total SO ₂ :	117 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.1
Residual sugar:	4 g/L
Acidity:	6.9 g/L