

# SZIGETI

*Don't forget to sparkle.*



## PRODUCER PROFILE

Estate owned by: Peter Szigeti  
Winemaker: Krisztian Szücs  
Estate founded: 1991  
Winery production: 12,000 Bottles  
Region: Burgenland  
Country: Austria

## Szigeti Gustav Klimt Blanc de Blancs Brut 2017

### 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.

Gustav Klimt Adele Blanc de Blancs Brut produced from 100% Chardonnay, is hand-harvested from growers in Leithaberg. Alcoholic fermentation with Champagne yeasts in stainless steel tanks precedes second fermentation in bottle and twenty months en tirage. Riddling is by gyropalette, and the dosage is with local sweet wine. The portrait of Adele Bloch-Bauer on the label is from Klimt's golden phase. The painting lives today at the Neue Galerie in New York

### TASTING NOTES

Szigeti seeks to produce wines in a fresh style with clear varietal expression. Gustav Klimt Adele Blanc de Blancs Brut shows notes of green apple and citrus with salty minerality and a subtle toastiness from aging forty-eight months on the lees. The wine crisp and clean tasting on the palate with a lingering dry finish.

### FOOD PAIRING

This Blanc de Blancs Brut will accent simply prepared fish and shellfish like the way a squeeze of lemon might. The citrus character of this wine will highlight the brininess of raw oysters, sushi, or grilled prawns while its acidity and texture perfectly compliment grilled halibut with lemon beurre blanc.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Burgenland
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	12,000

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tank
Malolactic fermentation:	No
Fining agent:	Vegan
Type of aging container:	In bottle
Length of bottle aging:	20 months sur latte

### ANALYTICAL DATA

Residual sugar:	7 g/L
Acidity:	7.1 g/L