




Schlumberger
 SEIT 1842

SCHLUMBERGER ROSÉ BRUT „SPRING EDITION“ »SEKT AUSTRIA«

ORIGIN: Austrian Sekt with "Protected Designation of Origin" - Burgenland.

SOIL: sandy and stony soil

VARIETY: Pinot Noir, Blaufränkisch, St. Laurent, Zweigelt

HARVEST: selected harvest (August / September)

JUICE EXTRACTION: max. 75%

VINIFICATION: in a stainless steel tank

MATURATION ON THE LEES: min. 12 months in the bottle

ALCOHOL: 12% vol

DOSAGE: Brut

HIST/CHECK
 contains <0,1mg/l histamine



TASTING NOTES.

Radiant, with the hue of a ripe vineyard peach and subtle pink reflections. Delicate yet complex aromas of sweet cherry, pomelo, and peony. Juicy and full-bodied, revealing layered red fruits and exotic citrus notes, carried by a fresh, vibrant structure. To enjoy for pure pleasure on its own, but also an excellent companion to grilled salmon, spring vegetables, and green asparagus risotto.

SCHLUMBERGER. AUSTRIAN SPARKLING. SINCE 1842.



Austrian cellar tradition since 1842



Collaboration with Schlumberger partner vintners for decades



Produced exclusively from specially selected Austrian grapes



Light, fresh and animating character



100% control over the production process - no purchase of wines



Carefully produced according to "Méthode Traditionnelle" and certified with the unique cellar mark

SCHLUMBERGER SEKT AUSTRIA. PROTECTED ORIGIN. APPROVED QUALITY.

Since 1842, the Schlumberger Sparkling Wine house has stood for unique, effervescent enjoyment and the highest quality. Government-certified, "Sekt Austria" represents adherence to strict criteria: grapes of protected origin from a single Austrian federal state, transformed into sparkling wine, maturing for a minimum of 9 months on the lees - even 12 months at Schlumberger. All Schlumberger products are crafted using the famous "Méthode Traditionnelle" and are marked with the cellar point.



THE SEKT AUSTRIA-PYRAMID

The Sekt Austria-Pyramid was created to clarify the various categories of Sekt (sparkling wine) with “Protected Designation of Origin” to consumers. According to the legal guidelines of the top category of the pyramid, regulations adhere to the highest production standards of the global leaders in sparkling wine production, such as Champagne or even Franciacorta, and even go well beyond these standards in many cases. Should Sekt producers wish to designate their sparkling wines “Austrian Sekt with Protected Designation of Origin” (PDO) in the categories of “Sekt Austria”, “Sekt Austria Reserve” or “Sekt Austria Grosse Reserve” on their labels, they are legally obligated to adhere to these relevant quality standards. The Federal Agency for Wine Production and the Federal Agency for Wine Cellar Inspection oversees adherence to these regulations.



LEVEL 1:

SEKT AUSTRIA

- minimum of 9 months maturation on the lees – or 6 months in a tank
- all methods suitable for sparkling wine production are allowed. Schlumberger only uses the “Méthode Traditionnelle”
- grapes harvested in one Austrian federal state, entire grape and wine production process must take place within Austria
- all styles / all dosages / all colours

LEVEL 2:

SEKT AUSTRIA RESERVE

- minimum of 18 months ageing/ maturation on the lees
- produced by traditional bottle fermentation only
- grapes must be harvested by hand (max. height of crates: 35 cm)
- grapes harvested and processed in one Austrian federal state
- maximum level of juice extraction: 60%
- Sekt must be finished “brut”, “extra brut” or “brut nature” i.e. max. 12 g/l residual sugar.

LEVEL 3:

SEKT AUSTRIA GROSSE RESERVE

- minimum of 36 months ageing on the lees
- produced by traditional bottle fermentation only
- grapes must be harvested by hand (max. height of crates: 35 cm)
- grapes harvested and pressed in a single municipality
- level of juice extraction 50%
- Sekt must be finished “brut”, “extra brut” or “brut nature” i.e. max. 12 g/l residual sugar.
- no blending of red and white base wines for rosé wines