



Eustachius Brut

72 mois sur les lies

Grape variety: Riseling, BIO

Terroir: Val Venosta, 650 m

Vintage: 2018

Harvest: First decade of September

Training system: Guyot

Yield: 42 hl/hectare

Vinification: soft whole bunch pressing (max 0.8 bar), cold static must clarification for 18 hours. Temperature controlled fermentation (18 °C) in stainless steel tanks.

Tirage: March 2019

Dégorgement a la volée: March 2025

Technical data:

Alcohol: 13 %

Tot Acidity: 5.66 g/l

Residual sugar: 5 g/l

