



Schlumberger
SEIT 1842



SCHLUMBERGER GRÜNER VELTLINER BRUT »KLASSIK«

ORIGIN: Austrian Sekt with „Protected Designation of Origin“ – Lower Austria

SOIL: clay, loess

VARIETY: 100% Grüner Veltliner

HARVEST: selected harvest (September / October)

JUICE EXTRACTION: max. 60%

FERMENTATION: temperature controlled stainless steel tanks

AGING: in tank

MATURATION ON LEES: a min. of 12 months in the bottle

DOSAGE: Brut (8g/l)

ACIDITY: 6g/l*

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 KLASSIK. PROTECTED ORIGIN. APPROVED QUALITY.

The Schlumberger Sparkling Wine House stands for unique, sparkling wine enjoyment of bespoke quality since 1842. Independently examined by an external body, Austrian Sekt >> KLASSIK << guarantees state-of-the-art compliance with strict criteria: exclusively grapes of protected origin from a single Austrian federal state which are refined into sparkling wines and aged for at least 9 months on the lees – even 12 months at Schlumberger. All Schlumberger Sparkling Wines are produced according to “Méthode Traditionnelle”, noted by the white cellar mark as a seal of approval on every bottle.

TASTING NOTES.

Varietal wine. Pale yellow color with green reflexions and elegant perlage. Intense fruity aromas with remarkable spicy notes. Long finish. Remarkably refreshing.

PACK SIZE

ABV

UPC

6 X 750ML

12%

°80368-80340°

100% grapes from one single vintage.

* Subject to vintage deviations.

Imported by Marussia Beverages USA | Cedar Knolls, NJ | PLEASE DRINK RESPONSIBLY

