

WHAT YOU ALWAYS
WANTED TO KNOW ABOUT
SPARKLING WINE ...



SZIGETI
SEKTKELLEREI · GOLS

MÉTHODE TRADITIONNELLE

What Father “Dom Perignon” set out to prevent became a global success 100 years later – the tingling feeling and sparkling of champagne. Over 300 years ago, the still wine from the Champagne region was exported to England. During the journey a secondary unintentional fermentation took place because of the residual sugar. Dom Perignon was researching and working his whole life in the depths of the wine cellar to prevent this. But, with the first sips he took of the delicious sparkling champagne, he coined the legendary phrase: **“Come quickly, I am drinking stars!”**

For us, the **“Méthode Champenoise”** or **“Méthode Traditionnelle”** is the only true method to produce sparkling wine. A labour intensive procedure accompanies the grape on its way from the vine into the bottle. The grapes are pressed quickly and gently and their juice is cooled and fermented slowly. The yeast feeds off the natural sugar contained in the grapes and turns it into alcohol. After a short period of rest, the wines are filtered and prepared for bottling.

The second fermentation happens in the bottle. For this step, sugar and yeast are added to the wine, which is then filled into champagne bottles and closed with a crown cork. The fermentation in the bottle creates a pressure of between 6 and 7 bar. The sparkling wines are then stored on the yeast depot “sur lie” for at least one year – sometimes even up to 10 years. With the bottle head at a slightly downward angle, they are then riddled so that the yeast sediment loosens and collects in the bottleneck. The last step in the complicated procedure of producing champagne is the **“disgorging”** process. The bottleneck is cooled down (min. -22°C) in a freezing solution so that the yeast sediment freezes to an icicle. It pops out when the bottle is opened, and only the clear sparkling wine remains in the bottle. Prior to the final corking, a **small amount of “Liqueur d’expédition”** is added to give the sparkling wine the right flavour (from dry to sweet). After the labelling and a brief storage period, the sparkling wine is offered for sale.



TRACING THE BUBBLES

The cellar – where the wine is born

In fact, the quality of the sparkling wine is created in the vineyard – in the end, the grapes are the decisive factor.

The best grapes from the region around Lake Neusiedl are well looked after by our winegrowing friends throughout the year. After the harvest, the grapes are taken to the press station. To ensure that the word “sustainability” is not just an empty phrase, we seek to keep **the transport routes as short as possible**. This guarantees maximum freshness. We know every vine personally ...



Foto: Andreas Liszt

The grapes are destemmed, i.e. separated from the stems. Next, they are pressed quickly but gently. We take great care to use only the first two thirds of the juice for making sparkling wine as this portion hardly contains any tannins or bitter substances.

The juice thus obtained is left over night to allow the turbid and solid substances to sink to the floor. These can then be easily separated from the juice.

The almost clear juice is then **cooled** and **fermented slowly**. The yeast feeds off the natural sugar contained in the grapes and turns it into alcohol.

The wines are then filtered after a short period of rest and prepared for bottling.

TRACING THE BUBBLES



Fermenting – Ripening

Méthode Champenoise – Méthode Traditionnelle – classic bottle fermentation

The second fermentation takes place in the original bottle. For this step, sugar is added to the wine (about 23 grams per litre) and, of course, the yeast – a single-cell fungus.

The decisive chemical reaction is the typical alcoholic fermentation: the yeast turns sugar into **ethyl alcohol** (which makes us “merry”) and **carbon dioxide** (which makes the wine bubbly).

This process generates around 12 grams carbon dioxide and the alcohol level increases by around 1.2 vol%. This equals a pressure of **6 atmospheres** – the same pressure you would feel in a depth of 50 metres under water.

The further the fermentation proceeds, the more yeast cells die off. After a few months, the fermentation process is completed.

Here in the cellar, the sparkling wine continues to ripen for another nine months or longer.

During this time, the typical “champagne bouquet” is created. The yeast cells break open – a procedure called **autolysis** – and give the sparkling wine its special, fine yeast aroma.

The longer the sparkling wine ripens and the longer it is stored, the richer will be its bouquet, and the more precious the sparkling wine.

TRACING THE BUBBLES

Riddling – Remuage

Following the ripening process in the bottle, we are faced with another challenge:

How to remove the dead yeast cells from the bottle WITHOUT losing the valuable carbon dioxide and the sparkling wine?

That is why the riddling or “remuage” was developed. It adds to the aesthetics – the visual impact – on the one hand. If we did not remove the yeast, the sparkling wine in the glass would be cloudy and the bubbles would not dance as merrily.

On the other hand, the yeast would drown out the elegant fruity taste of the wines from Burgenland.

In earlier times, the **riddling** was **done by hand** and required a lot of practice. An experienced riddler managed up to 30,000 bottles per day.

Today, all this is done **by machines** slowly rotating the bottles one eighth of a turn each time, bringing them from a horizontal into an upside down position.

This procedure lasts for about two days.

It allows the yeast to gradually slide from the sides of the bottle into the bottleneck.



TRACING THE BUBBLES

Disgorging – Dosage

The bottleneck is then dipped into a freezing solution at -22°C . The sparkling wine in the bottleneck freezes together with the yeast to form an ice cube. The yeast is “trapped” in the ice.

When the crown cork is opened, pressure is released. This lets the ice with the yeast imbedded in it pop out from the bottle. Disgorging was formerly done by hand and as a warm procedure, i.e. without freezing. A little bit of sparkling wine is always lost during the disgorging procedure. Therefore, we have to top up the bottles.

This is the last mysterious step in the production of sparkling wine: **THE DOSAGE**.

A little bit of “Liqueur d’expédition” – a mixture of sugar and wine – is added to the sparkling wine. The liqueur replaces the lost liquid. We have our secret recipe for this liqueur because the differing sweetness of a sparkling wine – from **brut** (very dry) to **doux** (sweet) – also depends on it. Unlike other sparkling wine producers, we only use **selected predicate wines and natural sweet wines from our region**.

0 to 3 g/l: brut nature	17 to 32 g/l: sec
0 to 6 g/l: extra brut	32 to 50 g/l: demi-sec
0 to 12 g/l: brut	over 50 g/l: doux
12 to 17 g/l: extra dry	

The bottles are corked, wired and are finally ready for drinking.

Cheers!

BOTTLE SIZES



Champagne is available in different bottle sizes. The standard size is 0.75 litres. Biblical names were given to the other bottle sizes:

3 litres	Jeroboam
4.5 litres	Rehoboam
6 litres	Methuselah
9 litres	Salmanazar
12 litres	Balthazar
15 litres	Nebuchadnezzar
18 litres	Solomon

Producing bottles beyond the Jeroboam size takes a lot of effort and is expensive. Therefore, champagne and Austrian sparkling wine is very rare in these bottle sizes. **The actual size of the bottle greatly influences both quality and taste.** Normally, the same Cuvée usually tastes much softer and is more harmonious in a magnum bottle than in a 0.75 litre bottle. The bigger the bottle, the better sparkling wine ripens and develops.

As the only wine maker in Austria, Szigeti fills and ferments sparkling wine in large bottles, from 1.5 litres to 15 litres, according to the “Méthode Traditionnelle”.

THE LITTLE SPARKLING WINE GLOSSARY

Sekt: German name for sparkling wine in Austria and Germany

Cava: Spain

Spumante: Italy

Espumante: Portugal

Champagne: Champagne region in France

Crémant: France outside of the Champagne region

Pezsgő: Hungary

Sparkling Wine: UK, USA, ...

Assemblage: Cuvée

Sur lie: ripening and storing on the yeast

Remuage: the time in the riddling rack, the riddling

Disgorging: removal of the yeast

Dosage: topping up the bottle after disgorgement (determines the residual sugar)

Tirage: filling the bottles

Agraffing/Wiring: closing the bottle with a natural cork and the agraffe

Muselet (Agraffe): little wire cage covering the cork

Mousseux: foaming, bubbling

Bidule: plastic insert in the crown cork, a small “thingamabob”

Ficeleur: job title, the person who closes the bottle with a cork and the agraffe

“**Champagne**” – wine, production up to the labelling and packaging done in the Champagne region

“**Österreichischer Sekt**” – “Austrian Sparkling Wine” made from 100% Austrian wine in Austria

“**Sekt – Made in Austria**” refers to sparkling wine made in Austria with wine from all over the EU or Austrian sparkling wine produced abroad

SZIGETI CELLARS

Century old know-how from the Champagne paired with the latest technology and ideas: that is how the brothers Szigeti produce the finest sparkling wine and Frizzante in Gols. The takeover of their parents’ wine trading business in 1991 was the birth of a new culture of sparkling wine. The Szigeti Cellars were designed and planned in France, the birthplace of the best sparkling wine in the world. Since then, Szigeti has become a well-known brand on international markets because of its **fresh and distinctively fruit-driven line of sparkling wines.**

The basic philosophy of the brothers Szigeti is **only to produce sparkling wine from the best Austrian quality wines.**

To produce excellent sparkling wine, the Szigeti family does not use a magic wand. On the contrary, it involves hard and serious work in the vineyards and in the cellar. **The many hours of sunshine in Austria’s most eastern “Pannonian” region** allow the grapes to reach the highest level of quality.

The charm of our **single varietal sparkling wine** lies in its aromatic taste and distinctive fruity bouquet. Szigeti sparkling wine has a very noble character; it is pleasantly tasty and gently tingling on the tongue. The products have already received several **international and national awards.**

One certainly cannot argue about good taste, and your taste buds will thank you! Szigeti single variety, quality sparkling wines **will enhance the characteristics of the respective grapes.** With its lively, elegant bubbles, a glass of Szigeti is always refreshing.

Szigeti sparkling wines are unmistakable and unique!



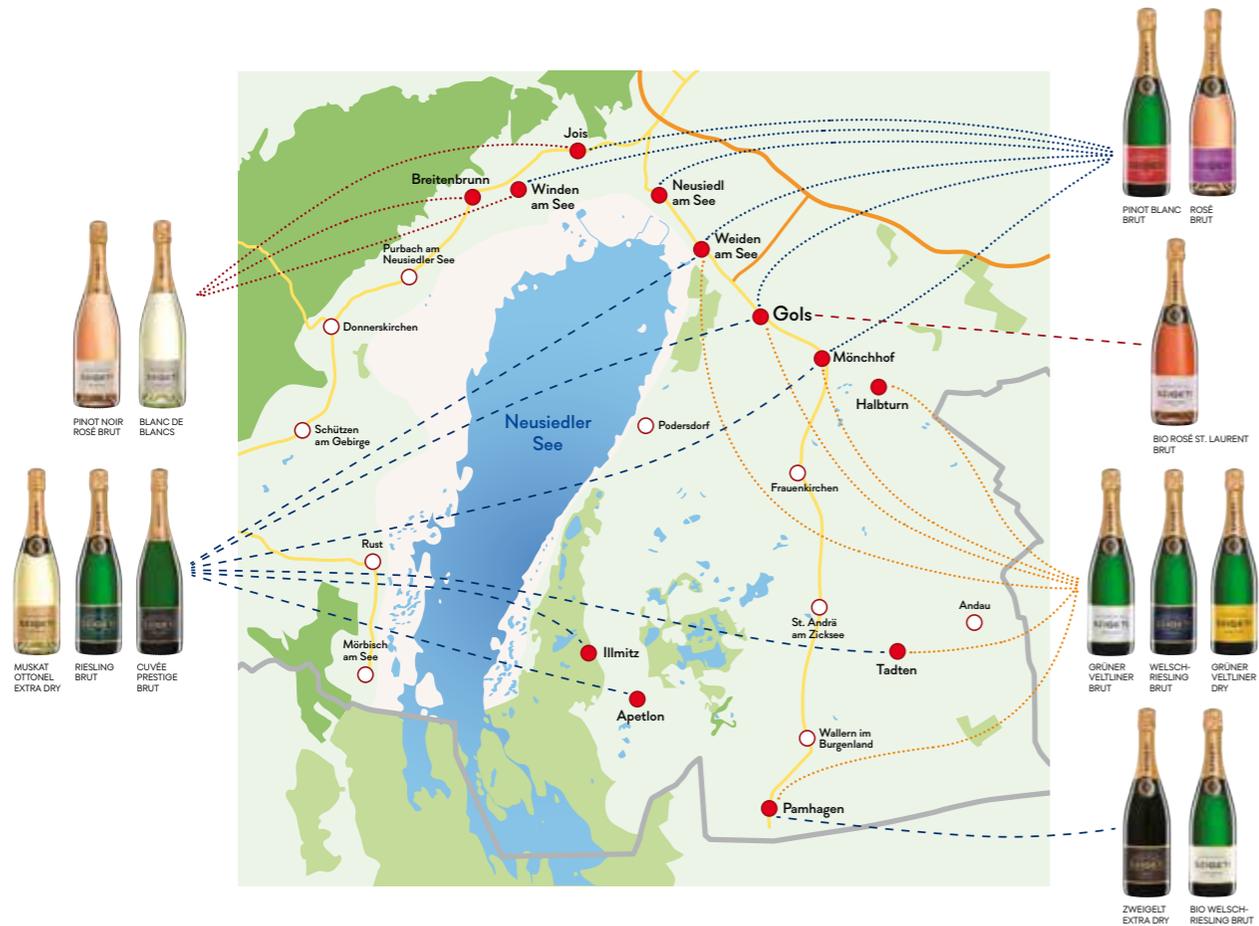
WHERE ARE WE?

In our home town, wine has a long tradition: Gols, at the heart of the Seewinkel, is also one of Austria's most beautiful wine-growing regions. Water, wind and sunshine have determined people's lives for generations and the unique Pannonian micro-climate that nourishes the exceptional quality of our grapes.



100 % FROM AUSTRIA

As an Austrian family business we use 100% grapes from Austria to produce Austrian sparkling wine under the name of "Österreichischer Sekt" in our cellars in Gols – according to the traditional method of fermentation in the bottle.



INFORMATION & ORDERS

Office: Am Anger 31, A-7122 Gols, Austria, T: +43 2173 2167, F: +43 2173 2514, E: sektkellerei@szigeti.at

Winery: Sportplatzgasse 2a, A-7122 Gols, Austria, T: +43 2173 3662

SEKTCOMPTOIR

Vienna: Schleifmühlgasse 19 & 23, A-1040 Vienna, T: +43 664 4325388

Graz: Lendplatz 7, A-8020 Graz, T: +43 316 714449

Linz: Vino Vitis, entrance opposite Lederergasse 21, A-4020 Linz, T: +43 664 5224599



www.szigeti.at