



HOFSTÄTTER BRUT

The sparkling wine „Classico Hofstätter“ is produced using the same technique as that used in Champagne for almost 300 years: a secondary fermentation takes place in the bottle followed by long maturation on the lees lasting at least 24 months.

Once the maturation period on the lees is deemed sufficient, the bottles are placed in a „riddling“ or “remuage” rack where, over a period of six weeks, they are shaken daily and gradually turned and tipped until they are upside down and the spent yeasts have settled onto the bottom of the closure. The tops of the bottles are then frozen, the plugs of ice containing the sediment are removed (a process called „degorgement“).

A special „liqueur d’ expedition” unique to Hofstätter is then added and the bottles are quickly corked.

GRAPE VARIETIES

50% Chardonnay, 30% Pinot Blanc, 20% Pinot Noir