

Waldschutz Sparkling Extra Dry



Description:

Waldschutz Sparkling Extra Dry is an elegant sparkling white from the Kamptal region of Austria, produced by Weinhof Anton & Elfriede Waldschutz. Made in the traditional method from a blend of Grüner Veltliner (50%), Riesling (35%) and Müller-Thurgau (15%), it combines crisp fruit character with textural finesse and classic Austrian precision.

Tasting notes:

- **Colour:** Pale straw with a fine, persistent mousse.
- **Nose:** Aromatic layers of lime, baked green apple and delicate honeysuckle.
- **Palate:** Extra dry, with vibrant citrus zest, green apple flesh and light floral notes. A thread of flinty minerality and subtle creaminess adds freshness, leading to a crisp, refreshing finish.

Allergens:

Contains sulphites.

Dish Pairing:

- Smoked salmon blinis with crème fraîche and dill
- Soft-shell crab in lemon butter
- Freshly shucked oysters or oysters Rockefeller
- Tempura prawns with sweet chilli dipping sauce
- Goat's cheese and herb tartlets

Talking Point:

This sparkling wine is distinctive for its blend. Grüner Veltliner and Müller-Thurgau bring fruity charm and florality, while Riesling provides structure and depth. The traditional method gives it a refined mousse and creamy texture, uncommon in many Austrian sparklers. Bottled to be bright and extra dry, Waldschutz Sparkling is a superbly refreshing aperitif and pairs beautifully with seafood and shellfish.

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