



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Doppler Winery Diona Brut

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| Price | £24.99 |
| Code | DOPP010 |

Their jewel in the crown! A ripe and rich sparkling wine with a harmonious combination of fruit, honey and buttery notes. Velvety, sophisticated and fresh!

Tasting Notes:

Light gold in colour. On the nose very ripe green fruits of pear and apple with a touch of Brioche. On the palate the brioche notes are sweetened with a honeyed edge coupled with roasted almonds.





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| Specification | |
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| Vinification | Made using the 'Classic method' with secondary fermentation in the bottle and capped after liqueur de tirage is added. Secondary fermentation took place in January 2018. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2030 |
| Country | Slovenia |
| Region | Styria |
| Type | Sparkling Wine |
| Grapes | Chardonnay |
| Genres | Practising Organic |
| Vintage | 2017 |
| Style | Brut |
| Body | Rich, full flavoured and toasty |
| Producer | Doppler Winery |
| Producer Overview | <p>The Doppler Winery is onto its 3rd generation and is situated in the 'up-and-coming' Styria wine-growing region in the north eastern end of Slovenia, 360 metres above sea level. They are a leading producer in the new and exciting scene full of orange wine, pét-nat and other low intervention styles. Their journey began in 1815 with Admont Benedictine's first vine planting. Ivan Doppler acquired their estate in 1938, who himself came from a winegrowing family. His acquisition represented a life-long dream as well as a means of livelihood. After 89 successful harvests he passed his knowledge and passion onto his daughter Veronika Krsnik, who took over in 2002. Now her daughter Mihaela is in charge of operations. Read more online</p> |
| Closure Type | Cork |
| Food Matches | Drink with shellfish or an elegant chicken dish. Or on its own as an aperitif! |