

## 举杯畅饮

## celebrating with sekt

As holiday gifts or the highlight of any festive occasion, premium sparkling wines from Austria make the Christmas season merry.



A gift of Austrian Sekt adds a special sparkle to the holidays.  
奥地利Sekt为庆典活动增添节日气氛。

“PEOPLE CONNECT SEKT with celebrations – it’s something special,” says Marlies Hanke, owner of Weingut Müller-Grossmann in Austria’s Kremstal wine region. “For us, it’s an important part of Christmas – starting with decorating the tree.”

And when it’s time for Christmas dinner, Sekt is ideal: “Great wines are destined for great food,” says Managing Director Wolfgang Hamm of Stift Klosterneuburg in the Vienna, Wagram, and Thermenregion wine regions. “I enjoy Sekt throughout the whole dinner, particularly with seafood.”

Adds Hanke, “I love Sekt as an aperitif and for pairing with all kinds of finger food, and at the end of a nice meal to freshen the palate.”

While unfamiliar to many, Sekt is Austria’s acclaimed answer to Crémant and Champagne. The two highest tiers of Austria PDO Sekt, Reserve and Große Reserve, are made by the same bot-tle-fermented *méthode traditionnelle* as their French cousins, while the lower tier, Sekt Austria (PDO), may also be made, like Prosecco, by the tank-fermented Charmat process.

Austria’s winegrowers introduced the Sekt Austria (PDO) Pyramid in 2015 to certify quality to consumers. The individual

Müller-Grossmann酒庄位于奥地利葡萄酒产区克雷姆斯谷，酒庄老板 Marlies Hanke 表示：「想到庆祝活动，大家就会想到独一无二 Sekt 气泡酒。对我们来说，从装饰圣诞树那一刻开始，Sekt 就不可或缺了。」

享用圣诞大餐时，Sekt 气泡酒是理想首选。Stift Klosterneuburg酒庄的庄园分布在维也纳、瓦格拉姆与温泉区等葡萄酒产区，酒庄营运总监 Wolfgang Hamm 指出：「优质葡萄酒与美味佳肴永远是最佳良伴。我在享用晚餐时最喜欢搭配 Sekt，它跟海鲜尤其相配。」

Marlies 补充道：「我喜欢将 Sekt 当成开胃酒，搭配各种小食，并在晚餐尾声用 Sekt 重新唤醒味蕾。」

也许很多人并不熟悉 Sekt，但这种备受赞誉的奥地利气泡酒，其实与 Crémant 和 Champagne 这两种气泡酒并驾齐驱。两种最高等级的奥地利 PDO Sekt 分别是 Reserve 和 Große Reserve。这两款气泡酒跟法国的 Champagne 一样，采用瓶内发酵的传统工法酿造，而级别较低的 Sekt Austria (PDO) 也可像意大利气泡酒 Prosecco 一样，采用罐内发酵的大槽法来制作。

奥地利葡萄酒种植者在 2015 年制定 Sekt Austria (PDO) 金字塔，向消费者证明其葡萄酒的品质。各层级包括了具体的品质保证标准，比方说葡萄园的种植方法、收成条件、压榨技术和最低熟成期。

「酵母接触是 Sekt 气泡酒品质的关键。」凯普谷葡萄酒产区 Johann Topf 酒庄的 Hans Peter Topf 表示：「所以我们唯一的生产方式是瓶内发酵。这款酒基本上是在大橡木桶中发酵，并在酒槽中存放一年，得到完美的特酿后，再进一步进行瓶内发酵。」

奥地利葡萄酒的特色，是能如实反映酒的来源与当地风土，Sekt 也不例外。Wolfgang 表示：「奥地利葡萄酒的特色是凉爽的气候、精细地种植的果实，以及含有大量矿物质的钙质土壤。这些元素能让我们酿造出具有清新奥地利风味的世界级气泡酒。我个人私心最爱的是白中白气泡酒，所以我们的 Sekt 主要使用霞多丽和奥地利的绿菲特丽娜葡萄来酿造。」

Hans Peter 补充说：「奥地利气泡酒的种类相当多样。当地酿酒师能用四十种不同的葡萄品种来酿酒，制造商也遍布奥地利的葡萄酒产区。」

圣诞氛围越来越浓厚，Sekt 就成为了最受欢迎的赠礼选择。Wolfgang 指出：「一瓶奥地利的气泡酒，证明了送礼者为特别的人挑选了特别的礼物，而不是随便选一瓶香槟。一杯奥地利 Sekt 就是让生活变得更美好的馈赠。」



categories encompass specific quality-assurance standards, including vineyard cultivation methods, harvesting conditions, pressing techniques, and minimum maturation periods.

“Yeast contact is the key to quality in Sekt,” says Hans Peter Topf of Weingut Johann Topf in the Kamptal wine region. “So the only production method we use is bottle fermentation. The cuvée is basically fermented in big oak barrels, and after one year on the lees, we get a perfect cuvée for further bottle fermentation.”

Austrian wines are well-known for faithfully reflecting their origins, and Sekt is no exception. “The distinctive traits of Austrian wines are cool climate, precise fruit, and calcareous soils of great minerality,” says Hamm. “These enable us to produce world-class sparkling wines with a clear Austrian handwriting. My heart beats for blanc de blanc sparkling wines, so we mainly use chardonnay and our great Austrian grüner veltliner for our Sekts.”

“The diversity of Austrian sparkling wines is immense,” adds Topf. “Local winemakers can use forty different grape varieties, and producers are spread all over Austria’s wine regions.”

With the Christmas spirit in the air, Sekt makes an always-welcome gift. “A bottle of Austrian sparkling wine shows that the giver chose something special for a special person and not the usual bottle of Champagne,” says Hamm. “A glass of Austrian Sekt is one of those many gifts that make life even more beautiful.”

“Sekt is one of the most delicious ways to celebrate life!”

一杯奥地利Sekt就是让生活变得更美好的馈赠。”

Wolfgang Hamm



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