



**ENTRE  
DEUX  
MONTS**



# Zientje

*Méthode Traditionnelle*

**Composition:** Chardonnay grapes, Lola, Nicoter and Jonagold apples, organic elderflower

**Vintage:** 2019

**Alcohol percentage:** 8 %

## ORIGIN

The name “Zientje” was chosen in memory of the poor forest woman who, in the 20<sup>th</sup> century, lived close to the wine estate’s vineyards & apple trees, in the forest ‘Kotje Piepers’.

## VITICULTURE AND TERROIR

- soil: sand-loam with Diestian sand, ironstone, flint stones and gravel. Underneath this, well-drained layers of Ledian and Paniselian sand
- climate: cool temperate climate influenced by the North Sea
- sustainable viticulture: defoliation, green harvesting, 5 km of indigenous hedges and sowing flower seeds against natural predators, sowing grass seeds to prevent erosion, using compost

## ECOLOGICAL FOOTPRINT

Minimizing the ecological footprint (Certificate Carbon Footprint by Ecolife in Leuven): solar panels, use of rainwater, wine boxes of recycled cardboard, use of light wine bottles, well-insulated buildings, reuse of chopped prunings, combination of several actions in the vineyard to minimize diesel consumption.

## VINIFICATION

Méthode Traditionnelle, 24 months on laths, dosage 17,5 g

## TASTING NOTES

Unique sparkling white wine with a fine sparkle.

- colour: bright, straw yellow
- on the nose: open, pure and aromatic exotic fruit and floral touches
- on the palate: refreshing, juicy fruit with a low alcohol percentage and a touch of sweetness

## FOOD PAIRING

Perfect as an aperitif, good base for cocktails, with blue cheese or a dessert or fruit buffet.

Serving temperature: 8° C.

## TASTING NOTES

- Silver Medal - International Cider Challenge (UK)

### Tip: cocktail with Zientje

Build over ice cubes  
40 ml Cocchi Americano  
40 ml Zientje  
40 ml Ginger Ale  
Grapefruit zest