

Brut Rosé Reserve, NV

Niederösterreich

Vineyard

Sites:	Village sites Langenlois & Gumpoldskirchen
Elevation:	200 m (Gumpoldskirchen) - 400 m (Langenlois)
Soil composition:	loess, gneiss, sediments & limestone gravel
Climate:	pannonian, continental
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-organic & biological-dynamic

Cellar

Harvest:	selective harvest by hand in 20 kg crates 30 th August until 12 th September 2017
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours

fermentation:

Spontaneous fermentation in stainless steel tanks at 18-22° C, malolactic fermentation

Aging: in stainless steel tanks on full lees for 4 months, after racking in January another 4 months on fine lees

second fermentation

Bottling:	June 2018
Lees aging:	at least 18 months
First disgorgement date:	December 2019
Dosage:	3 g/l
SO2 addition:	20 mg/l after malolactic fermentation - before bottling
Bottle aging:	recommended between 6 & 18 months after disgorgement

Wine

Fine Austrian Sekt has been made in Langenlois for decades. Several established masters of the town's sparkling wine fraternity have lifted and maintained the quality of sparkling wine from the Kamptal. Up until 1998, Sekt was also part of the Loimer portfolio. After a thirsty 17-year long break, we reintroduce traditional method-made sparkling wines. These wines originate in vineyard sites located in Langenlois and Gumpoldskirchen and have been produced according to the biodynamic guidelines of the winegrowers' association Respekt. Three sparkling wines have been produced by the "méthode traditionnelle" – the classic second fermentation in the bottle – for now and serve to nicely reinforce the importance of Langenlois as the pinnacle of Austrian Sekt production.

Tasting: Discreet but long-lasting foam presentation. Opens beautifully with air, exuding yeasty notes along with aromas of plum cake and puff pastry with cherries. Plays its strength on the palate with discreet fruitiness, fine mousse, notes of white nougat and hazelnut cake, a mouthfilling texture and wonderfully soft acidity. So close to a champagne !

Maturation potential: from disgorgement date up to 2 years
Serving temperature: 8° - 10° C

Data

Origin:	Niederösterreich Reserve
Quality grade:	Austrian Sekt with Protected Designation of Origin
Grape variety:	70% Zweigelt 15% Pinot Noir 15% St. Laurent
Alcohol:	12% vol
Acidity:	5,7 g/l
SO2 total:	22 mg/l
Available in:	0,75 l 1,5 l
Vegan:	yes

