

# Extra Brut Reserve Niederösterreich



## Vineyard

Sites:	Village sites Langenlois & Gumpoldskirchen
Elevation:	200 m (Gumpoldskirchen) - 400 m (Langenlois)
Grape varieties:	38% Zweigelt, 25% Pinot Noir, 19% Pinot Blanc, 18% Chardonnay
Soil composition:	loess, gneiss, sediments & limestone gravel
Climate:	pannonian, continental
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-organic & biological-dynamic

## Wine year

2020 (70%): The summer was beautiful. The year started dry but from May the long-awaited rain finally set in.

The distribution of the rain favoured our grapes remaining healthy until late August.

The hand harvest took place in the first two weeks of September.

Reserve vintages (30%): The Cuveé of the previous year with 70% of the 2019 vintage and proportionally back to 2011.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates 3rd September until 22nd September 2020
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes = Cuvée)
Pre-clarifying:	sedimentation 36-48 hours
1.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 5 months on fine lees in stainless steel tanks
second fermentation	
Bottling:	September 2021
Lees aging:	at least 20 months
First disgorgement date:	June 2023
Dosage:	2 g/l
Bottle aging:	recommended between 6 & 18 months after disgorgement



## Tasting

Inviting foam profile and fine bubbles, wafting with notes of yeast dough, dumplings and dried dates. A mouth-filling sparkler with fine mousse, giving tones of apple strudel and lemon cake; bone dry with crisp acidity; pronounced, vibrant and vital with a long lemony finish. A top quality sparkling wine that develops superbly in the glass. (tasted by wine academic Johannes Fiala)

## Recommend with

Universal food companion, wonderful aperitif

Maturation potential:	from disgorgement date up to 2 years
Vegan:	Yes

Alkohol: **12 %**

Restzucker: **2,4 g/l**

Säure: **6 g/l**

Gesamt SO<sub>2</sub>: **21 mg/l**