

Langenlois Blanc de Blancs Brut Nature

Niederösterreich Große Reserve 2014

Vineyard

Origin:	Langenlois
Quality grade:	Austrian Sekt with Protected Designation of Origin
Sites:	Village sites Langenlois, Elevation: 280 – 380m (Langenlois)
Grape variety:	Chardonnay 60% Pinot blanc 25% Pinot Gris 15%
Soil composition:	loess, gneiss, sediments (clay & sand)
Climate:	pannonian, continental
Yield per hectare:	40 – 45 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg crates on 20 th and 26 th September 2014
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours
First fermentation:	Spontaneous fermentation in stainless steel tanks at 18-22° C, 2-4 weeks, malolactic fermentation
Aging:	in stainless steel tanks on full lees for 7 months & on fine lees for further 9 months

second fermentation

Bottling:	17.12.2015
Lees aging:	at least 54 months
First disgorgement date:	June 2020
Dosage:	0 (zero) g/l
SO ₂ addition:	20 mg/l after malolactic fermentation - before bottling, at disgorgement no addition of sulphur, SO ₂ - 7 mg free / 40 mg total
Bottle aging:	recommended between 12 & 36 months after disgorgement

Wine

Fine Austrian Sekt - sparkling wine elaborated in-house by a winegrower, rather than by a commercial Sekt manufacturer - has been produced in Langenlois for decades now. In recent years a handful of the town's established Sekt producers have improved and consolidated the quality of Kamptal sparkling wines. As a matter of fact, Sekt has been produced at our estate by means of classic bottle-fermentation since 1991. The base wines come from vineyards in Langenlois and have been grown and vinified according to the biodynamic guidelines of the winegrowers' association respekt. So far, three sparkling wines have been produced utilising the 'methode traditionnelle' - the classic second fermentation in the bottle - and serve to reinforce the reputation of Langenlois as a bastion of Sekt production.

Tasting:	Intense foam; bright straw yellow colour. On the nose are noble yeasty aromas and notes of brioche, hazelnut pastry, "Bienenstich" (bee sting cake) and plum cake. The palate yields fine pearly mousseux with powerful fruit tones of orange jelly, baked apple, nougat and "Zwetschenfleck" - an Austrian plum sheet cake. Uncompromisingly dry with piquant acidity; fine, creamy fruitiness and texture; generous minerality with enormous tension. A lengthy lemony finish.
Food recommendation	Just like Champagne, this goes with everything
Maturation potential:	from disgorgement date up 3-5 years
Serving temperature:	8° - 10° C

Data

Alcohol:	12% vol
Residual sugar:	1 g/l
Acidity:	7,4 g/l
SO ₂ total:	7 mg/l free / 40 mg/l total
KMW:	16° to 16,5° KMW
Available in:	0,75 l 1,5 l
Vegan:	Yes



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