

Gumpoldskirchen Große Reserve 2016

Blanc de Noirs Brut Nature Niederösterreich

Vineyard

Origin:	Gumpoldskirchen
Quality grade:	Austrian Sekt with Protected Designation of Origin
Sites:	Village sites Gumpoldskirchen - Hausberg and Schwaben
Grape variety:	Pinot Noir
Soil composition:	maritime sediments (clay and sand) with alpine limestone gravels
Climate:	pannonian, continental
Yield per hectare:	40 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Cellar

Harvest:	selective harvest by hand in 20kg crates on 7 th September (Schwaben) and 10 th September (Hausberg)
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 wooden barrels at 18-22° C, 2-4 weeks, then malolactic fermentation

Aging:	on full lees in wooden barrels for 7 months & on fine lees in stainless steel tanks for further 3 months
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Second fermentation

Bottling:	5 th September 2017
Lees aging:	at least 44 months on lees
First disgorgement date:	April 2021
Dosage:	0 (zero) g/l
SO ₂ addition:	15 mg/l after malolactic fermentation - before bottling, at disgorgement no addition of sulphur, SO ₂ free not determinable (<10) mg/l - 21 mg/l total
Bottle aging:	recommended between 12 & 36 months after disgorgement

Wine

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful varietal and regional typicity.

Tasting:	Frothy with tiny bubbles. Golden yellow hue. A fine biscuit note along with a potpourri of ripe fruit flavours; also bee sting cake, yeast dumplings with plum jam and a wonderful mousseux. Silky texture. Beautifully dry with balanced acidity. Also more notes: ripe apples with their skins, plums and hazelnut cookies. Noble and lush with mineral grip and a lingering lemon cake finish. (tasted by wine academic Johannes Fiala)
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Food recommendation	Recommended with all dishes
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Maturation potential:	from disgorgement date up 3-5 years
Serving temperature:	8° - 10° C

Data

Alcohol:	12% vol
Residual sugar:	0,7 g/l
Acidity:	5,8 g/l
SO ₂ total:	free not determinable (<10) mg/L; total 21 mg/l
Available in:	0,75 l 1,5 l
Vegan:	Yes



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