

Gumpoldskirchen Große Reserve NV

Blanc de Noirs Brut Nature Niederösterreich



Vineyard

Vintage:	2018: 70%, 2019: 30%
Origin:	Gumpoldskirchen
Quality grade:	Sekt Austria Große Reserve Niederösterreich g.U Gumpoldskirchen
Grape variety:	73% Pinot Noir 15% St. Laurent 12% Zweigelt
Sites:	Village sites Gumpoldskirchen – Ried: Hausberg und Ried: Schwaben
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 15th August 2018 and 28th August 2019
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)
Pre-clarifying:	sedimentation 36-48 hours
1. Fermentation	spontaneous fermentation in wooden barrels at 18-22° C, 2-4 weeks, then malolactic fermentation
Aging:	2018: in small wooden barrels on full lees for 12 months and on fine lees for further 8 months in big wooden barrels 2019: in small wooden barrels on full lees for 12 months and on full lees for further 8 months in small wooden barrels
2. Fermentation	
Bottling:	20.08.2020
Lees aging:	at least 36 months on lees
First disgorgement date:	September 2023
Dosage:	0 (zero) g/l
SO2 addition:	15 mg/l after malolactic fermentation - before bottling, at disgorgement no addition of sulphur, SO2 free not determinable (<10) mg/l - 21 mg/l total
Bottling aging:	recommended between 12 & 36 months after disgorgement



Tasting

Tiny bubbles that linger on and on. This sparkler shines with a golden yellow hue, and exudes delicate aromas of oatmeal cookies, fruit loaf and honeydew melon. The mouth-filling mousseux, so rich and full, harmoniously coddles the delicate extract sweetness, balanced acidity and the complex, multi-layered flavours on the palate, including apple compote, plum tart, dried dates and almonds. Smooth and very long, delivering a delicate citrus finish. An ideal wine for a banquet celebration - from the aperitif to the cheese buffet.

(tasted by wine academic Johannes Fiala)

Food recommendation

A fine accompaniment for all dishes.

Maturation potential:	from disgorgement date up 3-5 years
Vegan:	Yes

Alcohol: **12 %**

Residual sugar: **0,8 g/l**

Acidity: **6,4 g/l**

Total SO2: **28 mg/l**