

Langenlois Große Reserve 2016

Blanc de Blancs Brut Nature Niederösterreich

Vineyard

Origin:	Langenlois
Quality grade:	Austrian Sekt with Protected Designation of Origin
Sites:	Village sites Langenlois Käferberg, Vögerl, Neuberg
Grape variety:	Chardonnay 77% Pinot Blanc 19% Pinot Gris 4%
Soil composition:	loess - Neuberg, gneiss, sediments (clay & sand) – Käferberg, Vögerl
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 14 th September (Käferberg, Vögerl) and 16 th September (Neuberg)
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, then malolactic fermentation
Aging:	in stainless steel tanks on full lees for 7 months & on fine lees for further 3 months
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
SO2 addition:	15 mg/l after malolactic fermentation - before bottling, at disgorgement no addition of sulphur, free not determinable (<10) mg/l; total 12 mg/l
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 'méthode traditionnelle' - the classic second fermentation in the bottle - and serve to reinforce the reputation of Langenlois as a bastion of Sekt production.

Tasting:	Fine, long and lingering bubbles. Intense yeast notes together with an array of flavours such as biscuit, apple peel, green nuts, baked apple, lemon slices and hazelnut cookies. Full-bodied mousseux. Elegant extract sweetness with delicate acidity - an agile sweetness-acidity tension. Refreshing citrus notes on the lingering finish. (tasted by wine academic Johannes Fiala)
Food recommendation	recommended with all dishes
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:	6,0 g/l
SO2 total:	free not determinable (<10) mg/l; total 12 mg/l
Available in:	0,75 l 1,5 l
Vegan:	Yes



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