

Late Release

# Langenlois Große Reserve Blanc de Blancs Brut Nature Niederösterreich 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 <sup>th</sup> and 26 <sup>th</sup> September 2014 |
| Maceration time: | no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes)                            |
| Pre-clarifying:  | sedimentation 36-48 hours  |

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|----------------------------|---|
| <b>First fermentation:</b> | 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            |

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| <b>second fermentation</b> |  |
| Bottling:                  | 17.12.2015   |
| Lees aging:                | at least 90 months   |
| First disgorgement date:   | May 2023   |
| Dosage:                    | 0 (zero) g/l   |
| SO <sub>2</sub> addition:  | 20 mg/l after malolactic fermentation - before bottling, at disgorgement no addition of sulphur, SO <sub>2</sub> - 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 'méthode traditionnelle' - the classic second fermentation in the bottle - and serve to reinforce the reputation of Langenlois as a bastion of Sekt production.

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| 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 <sub>2</sub> 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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