

Langenlois Große Reserve NV

Blanc de Blancs Brut Nature Niederösterreich



Vineyard

Vintage:	2018: 53%, 2019: 47%
Origin:	Langenlois
Quality grade:	Sekt Austria Große Reserve Niederösterreich g.U Langenlois
Grape variety:	60% Chardonnay, 36% Pinot Blanc, 4% Pinot Gris
Sites:	Village sites Langenlois, Steinberg und Hasel
Soil:	Maritime sediments (clay and sand) with alpine limestone gravels and gneiss
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 21 st and 25 th September 2018, 6 th September 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, 4 weeks, then malolactic fermentation
Aging:	2018: in wooden barrels on full lees for 12 months and on the fine lees in stainless steel tanks for 8 months, 2019: in wooden barrels on full lees for 12 months and on the fine lees in big wooden barrels for 8 months.
2. Fermentation	
Bottling:	20.08.2020
Lees aging:	36 month on the lees
Disgorged:	September 2023
Dosage:	0 (zero) g/l
SO2 addition:	15 mg/l after malolactic fermentation, at disgorgement no addition of sulphur free not determinable (<10) mg/l; total 21 mg/l
Bottle aging:	recommended between 12 & 36 months after disgorgement



Tasting

Wonderful effervescence with intensive fine bubbles and foam - very long-lasting. The bouquet exudes fine brioche notes along with aromas of nut crescent, apple peel and grape seed. On the palate dances the finest mousseux - very elegant and focused - accompanied by tones of lemon sorbet, pear and quince. Powerful fruit and crisp acidity expression. Wonderfully dry and structured with a refreshing finish; the noble length reflects gorgeous salinity. A fabulous sparkling wine that can stand with the great champagnes!

(tasted by wine academic Johannes Fiala)

Food recommendation

Recommended with fish, seafood

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

Alcohol: 12 %	Residual sugars: 0,7 g/l	Acidity: 6,3 g/l	Total SO2: 18 mg/l
----------------------	---------------------------------	-------------------------	---------------------------