

# Extra Brut Reserve Niederösterreich



## Vineyard

Sites:	Village sites Langenlois & Gumpoldskirchen
Elevation:	200 m (Gumpoldskirchen) - 400 m (Langenlois)
Grape varieties:	38% Zweigelt, 22% Pinot Noir, 12% Chardonnay, 15% Pinot Gris, 10% Pinot Blanc, 3% St. Laurent
Soil composition:	loess, gneiss, sediments & limestone gravel
Climate:	pannonian, continental
Yield per hectare:	40 - 50 hl / ha
Cultivation method:	biological-organic & biological-dynamic

## Wine year

After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates 30th August until 21st September 2019
Maceration time:	no, whole cluster pressing (yield: 50 liter juice from 100 kg grapes = Cuvée)
Pre-clarifying:	sedimentation 36-48 hours
1.fermentation:	Spontaneous fermentation in stainless steel tanks at 18-22° C, malolactic fermentation
Aging:	in stainless steel tanks on full lees for 4 months, after racking in January another 5 months on fine lees in stainless steel tanks
second fermentation	
Bottling:	July 2020
Lees aging:	at least 24 months
First disgorgement date:	September 2022
Dosage:	2 g/l
Bottle aging:	recommended between 6 & 18 months after disgorgement

## Tasting

Inviting foam profile and fine bubbles, wafting with notes of yeast dough, dumplings and dried dates. A mouth-filling sparkler with fine mousse, giving tones of apple strudel and lemon cake; bone dry with crisp acidity; pronounced, vibrant and vital with a long lemony finish. A top quality sparkling wine that develops superbly in the glass. (tasted by wine academic Johannes Fiala)

Maturation potential:	from disgorgement date up to 2 years
Vegan:	Yes

Alkohol: **12 %**

Restzucker: **2,1 g/l**

Säure: **5,6 g/l**

Gesamt SO<sub>2</sub>: **22 mg/l**

