



# LOIMER

## LANGENLOIS BLANC DE BLANCS GROSSE RESERVE BRUT NATURE 2013

<b>Origin:</b>	Austria, Niederösterreich
<b>Quality grade:</b>	Österreichischer Sekt g.U.
<b>Site:</b>	Ortslagen Langenlois
<b>Normal Classification:</b>	Große Reserve
<b>Varietal:</b>	Chardonnay 85 % 4000 - 5000 liter/ha Pinot Blanc 8 % Pinot Gris 7 %
<b>Sea Level:</b>	280 - 380 m
<b>Soil:</b>	loess gneiss sediments clay sand



### CELLAR

<b>Harvest:</b>	handpicked   beginning/september
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	40 hour(s)
<b>Fermentation:</b>	spontaneous steel tank   2 - 4 week(s)   18 - 22 °C

**Maturing:** steel tank  
**Time on the Full Yeast:** 7 month(s)  
**Time on the Fine Yeast:** 2 month(s)  
**Bottling:** June 30, 2014

## DATA

**Wine Type:** Sparkling wine | white | dry  
**Alcohol:** 12 %  
**Residual Sugar:** 3 g/l  
**Acid:** 7.7 g/l  
**Total Sulfur:** 40 mg  
**Certificates:** vegan, respect - BIODYN, Organic farming according to EU-standard, LACON  
**Allergens:** sulfites  
**Drinking Temperature:** 8 - 10 °C