



Österreich · Kamptal · Langenlois

Jahrgangssekt 2015

Wine Type:	Sparkling wine white dry
Alcohol:	13.5 %
Certificates:	organic, Bio-certified according to EU directives
Allergens:	sulfites



Vineyard

Vineyard Site:

Grüner Veltliner vom Löss soil in the south of Langenlois and Sauvignon Blanc from bedrock north of Langenlois

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Schaumwein
Site:	Vineyard Selection
Normal Classification:	Niederösterreich, Reserve
Site Type:	terraces
Varietal:	Sauvignon Blanc 30 % Grüner Veltliner 70 %
Soil:	loess amphibolite

Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	no
Second Fermentation:	Bottle Yeast Type: selected yeast
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual
Sulfur Added:	yes
Certification:	Yes



Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.