



# Kalkreich N.v. Brut Nature N.v.



<b>Origin:</b>	Austria, Kremstal, Hollenburg
<b>Quality grade:</b>	Österreichischer Schaumwein
<b>Site:</b>	Hollenburger Hahn
<b>Site Type:</b>	terraces
<b>Varietal</b>	Weißburgunder 70 %   35 years Grüner Veltliner 15 %   55 years Riesling 15 %   35 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	270 m
<b>Soil</b>	lime   large conglomerate



## WEATHER / CLIMATE

**Climate:** continental, pannonic

## CELLAR

<b>Harvest</b>	handpicked
<b>Malolactic Fermentation:</b>	yes
<b>Whole Grape Pressing</b>	yes

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<b>Fermentation</b>	spontaneous small wooden barrel   used barrel   12 - 18 day(s) bottle   10 - 20 day(s)
<b>Second Fermentation</b>	Oct. 22, 2014 Sugar Type: 24 g Yeast Type: selected yeast
<b>Disgorgement</b>	Aug. 17, 2017   warm   manual
<b>Maturing</b>	bottle   36 month(s)
<b>Time on the Fine Yeast</b>	12 month(s)

## DATA

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<b>Wine Type:</b>	Sparkling wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	0.9 g/l
<b>Total Sulfur:</b>	< 15 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 13 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2018 - 2025

## WINERY

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Since 2013, we have been following our own path in terms of vinification in order to uncompromisingly express the character and independence of the Hollenburg origin in our wines. My family stands behind me and my, admittedly, sometimes stubborn way. I vinify my wines according to traditional methods - in used wood, with little intervention - and my ideas. Tradition rethought.