



Kalkreich N.V. Brut Nature N.V.

Österreichischer Schaumwein 

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



VINEYARD



Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Österreichischer Schaumwein
Site:	Hollenburger Hahn
Site Type:	terraces



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Varietal: Weißburgunder 70 % | 35 years
Grüner Veltliner 15 % | 55 years
Riesling 15 % | 35 years

Geographical Orientation: south east

Sea Level: 270 m

Soil: lime | large
conglomerate

WEATHER / CLIMATE

Climate: continental, pannonic

HARVEST AND MATURING

Harvest: handpicked

Malolactic Fermentation: yes

Whole Grape Pressing: yes

Fermentation: spontaneous
small wooden barrel | used barrel | 12 - 18 day(s)
bottle | 10 - 20 day(s)

Second Fermentation: Oct. 22, 2014
Sugar Type: 24 g
Yeast Type: selected yeast

Disgorgement: Aug. 17, 2017 | warm | manual

Maturing: bottle | 36 month(s)

Time on the Fine Yeast: 12 month(s)

WINERY

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.