



Kalkreich N.v. Brut Nature N.v.



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

CELLAR

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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)

DATA

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

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.