

BLANC DE BLANCS EXTRA BRUT RESERVE N.V.

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Sekt aus Österreich
Site:	Vineyard Selection
Normal Classification:	Reserve
Varietal:	Chardonnay 100 %
Geographical Orientation:	south east
Sea Level:	260 - 380 m

WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank

DATA

Wine Type:	Sparkling wine white dry
Alcohol:	12 %
Acid:	7.5 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

AWARDS

A la Carte:	0
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WINE DESCRIPTION

The bouquet is complex with scents of fresh green apples, blossom nectar and ripe lime together with a note of lightly toasted brioche. The persistent perlage and elegant acidity, full of salty freshness, provides a vibrant entry on the palate and forms the backbone. Very dense and compact with, again, hints of ripe green apples. Rich, yet with a fine structure, this wine is clean and straight with a lingering, refreshing finish.

WINERY



lacon
INSTITUT



Weingut Bründlmayer is situated in Langenlois, some 70km north-west of Vienna, upstream along the Danube in the Lower Austrian Kamp Valley. The wooded hills of the Waldviertel protect the vineyards from the cold north-westerly winds. During the day, the sun warms the stony terraces, while at night the fresh, fragrant forest air drifts through the Kamp Valley into the Langenloiser Arena.