

# Kalkreich N.V. Brut Nature N.V.

Schaumwein

**Origin:** Austria, Kremstal, Hollenburg  
**Quality grade:** Schaumwein  
**Site:** Hollenburger Hahn  
**Site Type:** terraces  
**Varietal:** Weißburgunder 70 % | 35 years  
Grüner Veltliner 15 % | 55 years  
Riesling 15 % | 35 years

**Geographical**

**Orientation:**

**Sea Level:**

**Soil:**

270 m

lime | large

conglomerate



## Weather / Climate

**Climate:** continental, pannonic

## Cellar

**Harvest:** handpicked

**Malolactic** yes

**Fermentation:**

**Whole Grape** yes

**Pressing:**

**Fermentation:** spontaneous

small wooden barrel | used barrel | 12 - 18  
day(s)

bottle | 10 - 20 day(s)

<b>Second</b>	Oct. 22, 2014
<b>Fermentation:</b>	Sugar Type: 24 g Yeast Type: selected yeast
<b>Disgorgement:</b>	Aug. 17, 2017   warm   manual
<b>Maturing:</b>	bottle   36 month(s)
<b>Data</b>	
<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</b>	10 - 13 °C
<b>Temperature:</b>	
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking</b>	2018 - 2025
<b>Year:</b>	