

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

<b>Origin:</b>	Austria, Kremstal, Hollenburg
<b>Quality grade:</b>	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

**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)

### 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