2018 Weissburgunder Ried Panzaun Sekt Austria Große Reserve



Origin: Austria, Kamptal
Quality grade: Sekt Austria Grosse Reserve
Site: Panzaun

Site Type: Panzaun plateau

Varietal: Weißburgunder 100 % | 31 years

Soil: deep humus

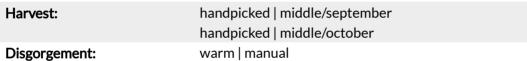
Vineyard Site:

The deep, humus-rich soil on the Panzaun high plateau provides the ideal conditions for good Pinot Blanc. We have a very special relationship with this vineyard. The vines were selected, grafted and grown by ourselves. The vineyard is currently just the right age - no longer youthful and wild, but mature and at the peak of its time.

Cellar

Traditionelle Flaschengärung

The grapes were harvested at around 19° KMW and the wine was matured in small oak barrels for six months. The wine was then bottled and brought to the second fermentation with the natural sugar residue. After the second fermentation, the raw sparkling wine was left on the lees for longer to achieve a subtle creaminess and a fine mousseux.



Storage Time: 48 months

Riddling: manual

Bottling: natural cork

Data

Wine Type: Sparkling wine | white | brut

Alcohol:13%Residual Sugar: $6.4 \,\mathrm{g/l}$ Acid: $3.9 \,\mathrm{g/l}$ Drinking Temperature: $6-8\,^{\circ}\mathrm{C}$ Optimum Drinking Year:2025-2028

Awards

Falstaff: 95

Wine Description





Bright golden yellow with a persistent fine mousse. Yellow pear fruit with a delicate brioche touch, accompanied by melon, yellow mirabelle plum, a hint of blossom honey, and some candied citrus. Juicy, elegant, with a fine acidity structure, spicy, with delicate notes of yellow apple, sweet mango, and biscuit on the finish. A powerful food companion with substance.

Food Pairing

Weißburgunder Panzaun pairs perfectly with rich dishes.