

2019

Große Reserve - Blanc de Noir Brut Nature

Sparkling & semi-sparkling wine, Burgenland
Organic Farming



Terroir

Grosshöflein - Ried
Herrschaftsbreite - Leithakalk -
age of the vines approx. 20
years - organic since 2019 - no
irrigation - gentle pruning -
organic compost

Cellar

100% Blaufränkisch - hand-
picked into small crates - white-
pressed - base wine fermented
spontaneously in steel tanks -
bottle fermentation - 36 months
on the lees - zero dosage

Profile and Characteristics

Delicate - mineral - salty - taut -
citrus flavours - fine yeasty note -
lots of pressure on the palate

Awards

A la Carte
95+

Falstaff
93

Vinaria awards

Varietal
Blaufränkisch

Flavor
brut

Alcohol
12.5 %

Residual Sugar
0.7 g/l

Acid
6.7 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2023 - 2028

