



Österreich · Kamptal · Langenlois

Blanc de Blancs 2019

Varietal: Chardonnay

Cellar

Malolactic Fermentation: yes

Whole Grape Pressing: yes

Fermentation: spontaneous
bottle

Second Fermentation: Sugar Type: must
Yeast Type: selected yeast

Disgorgement: warm
Storage Time: 36 months

Sulfur Added: yes | 30 mg

Maturing: bottle

Data

Wine Type: Sparkling wine | white | brut

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

