



BLANC DE BLANCS BRUT JAHRGANGSSEKT N.V.

WINE DESCRIPTION

Rich, green-yellow shine, scent of ripe Golden Delicious apples and hay flowers, on the palate creamy and elegant with a subtle, fine mousseux, harmoniously embedded fruit and a long smooth finish

Wine Type:	Sparkling wine white dry
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 11 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2020 - 2024

VINEYARD

Origin:	Austria, Burgenland, Apetlon
Quality grade:	Österreichischer Schaumwein
Site:	Hollabern
Site Type:	plains
Varietal:	Chardonnay 100 % 22 years 3500 plants/ha 5000 liter/ha
Sea Level:	115 m
Soil:	deep humus black earth

WEATHER / CLIMATE

Climate:	pannonic
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Fermentation:	spontaneous steel tank temperature control: yes 18 - 20 °C bottle 12 month(s)
Disgorgement:	cold mechanical
Riddling:	manual
Bottling:	natural cork



WINERY

The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.