



## 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

<b>Wine Type:</b>	Sparkling wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	2.2 g/l
<b>Acid:</b>	4.8 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 11 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2018 - 2022

### VINEYARD

<b>Origin:</b>	Austria, Burgenland, Apetlon
<b>Quality grade:</b>	Österreichischer Schaumwein
<b>Site:</b>	Hollabern
<b>Site Type:</b>	plains
<b>Varietal:</b>	Chardonnay 100 %   20 years 3500 plants/ha   5000 liter/ha
<b>Sea Level:</b>	115 m
<b>Soil:</b>	deep humus black earth

### WEATHER / CLIMATE

<b>Climate:</b>	pannonic
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### HARVEST AND MATURING

<b>Harvest:</b>	handpicked   end/august
<b>Malolactic Fermentation:</b>	yes
<b>Whole Grape Pressing:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes   18 - 20 °C bottle   12 month(s)
<b>Disgorgement:</b>	cold   mechanical
<b>Riddling:</b>	manual



**Bottling:**

natural cork | beginning/january 2018

**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.