

BRUT NATURE

Blanc de Blancs




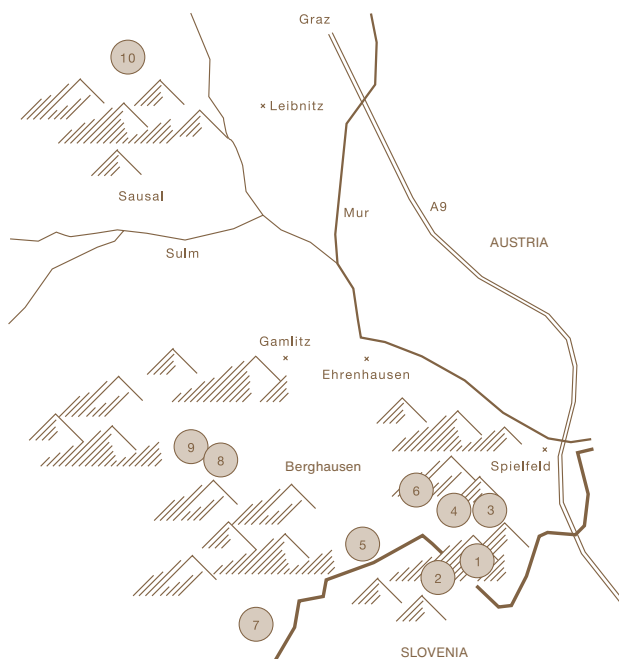
VINTAGE	non Vintage (nV14)
GRAPE VARIETY	Morillon (85 %) & Weissburgunder (15 %)
APPELLATION	Große Reserve Ehrenhausen Österreichischer Sekt Steiermark G.U. Große Reserve
TERROIR	Cool chalky marl soil
VINIFICATION	After natural spontaneous fermentation 50 months "sur lie" in neutral oak barrels. Then fermented another 30 months in the bottle ("méthode traditionnelle").
CLOSURE	Cork
VINE AGE	20 - 55 years
BEST TIME TO DRINK	2022 - 2032
DRINK RECOMMENDATION	Enjoy at 6 - 8 °C degrees
ANALYTICAL DATA	12 % vol. 0,7 g/l RS dry 6 g/l tbS
	Blanc de Blancs, zero dosage, without SO ₂ addition



TERROIR	Ried Sulz: enclosed, warm basin location with south southwest orientation. Our Burgundy varieties feel particularly at home here. Deep, loamy Opok lime marl soils. The highest part lies at 490m above sea level and gives rise to particularly juicy, finesse-rich wines with long ripening potential.
WINE DESCRIPTION	Brutally nature. Produced in „Méthode Traditionelle,“ without dosage or any adding of SO ₂ . Elegant bouquet with a lot of citrus and green apple finished by a full body. Fine perlage, and grip on the palate. Quite something to chew on.












BOTTLE SIZE	Bouteille 
VOLUME	750 ml
GTIN/EAN-CODE BOTTLE	9120010218088
DIAMETER / HEIGHT BOTTLE	8,3 cm / 32,0 cm
FULL BOTTLE WEIGHT	1540 g
PACKAGING UNIT	6 Flaschen/Karton
GTIN/EAN-CODE CASE	9120010218095
CASE DIMENSION L/W/H	31,5 / 25,0 / 16,0 cm
CASES PER PALLETTE	104 (624 Flaschen)
CASES PER LAYER	13 (78 Flaschen)
LAYERS PER PALLET	8



- 1 ZIEREGG
- 2 CIRINGA (SLO)
- 3 GRASSNITZBERG
- 4 WIELITSCHBERG
- 5 SULZ
- 6 OTTENBERG
- 7 ROSSBERG
- 8 STEINBACH FÜRST
- 9 SERNAU KÖNIG
- 10 HOCHKITTENBERG

Wine along the Line

-  family business since 1959
-  organic farming AT-BIO-402
-  slow and gentle maturation
-  natural and spontaneous fermentation
-  authentic wines of origin
-  careful manual labour
-  hand harvested grapes
-  100% in-house production
-  cellar reserves

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