

Brut Nature Reserve

Austrian Sekt g.U.

<i>Origin:</i>	Furth bei Göttweig, Lower Austria g. U.
<i>Quality pyramid:</i>	Austrian Sekt g.U.; Reserve
<i>Grapes:</i>	80% Chardonnay, 20 % Pinot Noir
<i>Vintage:</i>	2019
<i>Time on yeast:</i>	36 months
<i>Riddling:</i>	by hand
<i>Dosage:</i>	no dosage
<i>Analysis:</i>	12% alcohol 1 g/l residual sugar 6.5 g/l total acidity
<i>Closure:</i>	natural cork
<i>Production:</i>	since 1976 (Austria's first growers sparkling wine)

Area of production: The grapes are coming from the village Furth/Göttweig, where the winery is located. You find Furth/Göttweig on the southern border of the river Danube opposite the city of Krems on the foothills of the „Stift Göttweig“ monastery.

Soil composition: mixture of primary rock, loess and gravel from the Danube

Age of vines: 20-40 years

Vinification: handpicked selected grapes, soft whole – bunch pressing, first fermentation temperature controlled in stainless steel, partly malolactics depending on the vintage. Second fermentation traditionally in the bottle, three years yeast contact, hand riddled, disgorged without dosage

Character: fine and elegant mousseux, soft and creamy texture, fruit of ripe apple, precise minerality, great balance

Optimal drinking maturity: till 2030

Serving temperature: to be served chilled at 5-7° C

Food suggestions: white meat, fish, vegetables, desserts

Awards: SALON winner 2024 Sekt Austria Reserve
Gold Medal Concours Mondial Bruxless

