Blanc de Blancs Reserve





grape variety

vintage quality category country of origin wine region appellation vineyard soil planting year planting density harvesting date vinification

aging

must weight	1
alcoholic content %	1
acidity g/l	6
residual sugar g/l	1
drinking temperature	1

50 % Chardonnay 50 % Weißburgunder

NV Reserve g.U. Austria Lower Austria Kamptal Hasel loess, chalk, crushed stone 1992 approx. 4,000 vines/ha early September harvested in small picking bins, whole cluster pressing 1st fermentation in 300lt., 600lt. &

2500lt. barrels, long yeast contact, bottle filling and beginning of bottle fermentation in

longest possible yeast contact in the bottle, according to demand we disgorge

5.5° KMW

May 2016

2.5

6.0



11.0 10°C