



## Sekt Blanc de Noirs Grosse Reserve 2017

**Vintage:** A rather cool winter was followed by a very mild March, which led to a dangerously early budbreak. However, April was cooler than average, so that budbreak was very slow, unfortunately again with slight frost damage to the sensitive varieties Chardonnay and Zweigelt, although much less than in the frost year 2016. The first-time use of burning straw bales certainly helped to limit the damage. May as well as June brought summery temperatures and ensured a problem-free flowering in the first half of June. Precipitation, however, was scarce and not very abundant, so we entered a rather hot summer with still little rain. Occasional thunderstorms helped the vines through the summer, which went down in history

as the third hottest since records have begun. An early start to the harvest in the first days of September was necessary to preserve the acidity and freshness of the wines. September was unseasonably cool with some heavier rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest was therefore much more extended and ended in mid-October with very high qualities both in white and red wine.

**Soil:** The grapes for the Sekt Blanc de Noir 100% derive from our Pinot Noir vineyards on the Viennese Bisamberg. Here, the soil consists of rather calcareous, light and sandy loess with limestone in the subsoil. The Pinot Noir vines are between 5 and 30 years old and were grown from various old French Pinot Noir clones. Some of the vines are trained in a classic Lenz Moser trellis system, some are planted in the lyra method.

**Vineyard and Cellar:** The harvest for the base wine took place at the beginning of September, to keep the sugar degree and thus the alcohol level low. After meticulous grape selection via handpicking, the healthy grapes were transferred into the winepress and dejuiced by the whole bunch method. This technique is especially gentle in regard to tannins and it is predominantly performed in the Champagne region. The result of the technique is a very delicate wine with playful aroma and bright colors. The pre-clarified must went partly into old double barriques and partly in temperature-regulated stainless steel tanks to promote a more fruity character. After a medium storage time on the fine lees the separate lots were already blended in winter. In April they were filled into sparkling wine bottles and prepared for the traditional second fermentation inside the bottle. After around four years on the fine lees in the bottle, the Sekt is disgorged and a 0 g/l Dosage is added.

**Tasting Notes:** The Sekt Blanc de Noir shines in nice Pinot Grigio color with bright streaks. Delicate, lush red berries with a hint of brioche and yeasty nuances. Close-knit, elegant and creamy with a lively structure. A wonderful companion for seafood and a perfect aperitivo.

**Wine Data:** Alcohol 11.5 % vol., Acidity 7.4 g/l, Residual Sugar 1.2 g/l – Brut Nature