

Brut Reserve

<i>Origin:</i>	Furth bei Göttweig
<i>Grapes:</i>	70% Chardonnay, 30 % Pinot Noir
<i>Vintage:</i>	2011
<i>Time on yeast:</i>	36 months
<i>Riddling:</i>	by hand
<i>Dosage:</i>	no dosage
<i>Analysis:</i>	12,5% alcohol 1,4 g/l residual sugar 7,8 g/l total acidity
<i>Closure:</i>	natural cork
<i>Area of Production:</i>	„Kremstal“ (located around the small city Krems), on the southern border of the river Danube on the foothills of the „Stift Göttweig“ monastery
<i>Soil composition:</i>	mixture of primary rock, loess and gravel from the Danube
<i>Age of vines:</i>	20 years
<i>Vinification:</i>	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
<i>Character:</i>	fine and elegant mousseux, soft and creamy texture, fruit of ripe apple, precise minerality, great balance
<i>Serving temperature:</i>	to be served chilled at 4-6° C
<i>Food suggestions:</i>	appetisirs, finger food, summer vegetables, fish, white meat, desserts
<i>Awards:</i>	93 Points (A la carte), 92 Points (Wine Enthusiast)

