

Brut Nature Reserve

<i>Origin:</i>	Furth-Palt bei Göttweig
<i>Grapes::</i>	80% Chardonnay, 20 % Pinot Noir
<i>Vintage:</i>	2013
<i>Time on yeast:</i>	36 months
<i>Riddling:</i>	by hand
<i>Dosage:</i>	no dosage
<i>Analysis:</i>	12.5% alcohol 1.8 g/l residual sugar 6.3 g/l total acidity
<i>Closure:</i>	natural cork

Area of Production: The grapes are coming from the village Furth-Palt, where the winery is located. You find Furth-Palt 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: 25-40 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

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

Food suggestions: white meat, fish, vegetables, desserts

