

## MALAT Brut Reserve

*Grapes:* Chardonnay (70%), Pinot Noir (30%)  
*Method:* bottle fermented, hand-riddled  
*Year:* 2009  
*Alkohol:* 12,5 % vol  
*Residual Sugar:* 3,5 g/l  
*Total Acidity:* 6,6 g/l  
*Closure:* natural cork

*Area of production:* Wine growing region Kremstal (located around the small city Krems), on the southern border of the river Danube on the foothills of the “Stift Göttweig” monastery.

*Soil composition:* mixture of primary rock and loess grounds

*Vinification:* Since 1976, the MALAT Brut is the first Austrian sparkling wine produced directly by the vintner. The grapes are handpicked, the vintage wine fermented in the bottle in the traditional manner and hand-riddled from the beginning and is disgorged without adding a dosage.

*Organoleptic Description:* very fine mousseux, herbal notes and aromas of ripe apple, orange zest and biscuit, lively structure, dry but creamy finish

*Serving temperature:* to be served chilled at 6–8°C

*Food suggestions:* versatile pouring partner; great to seafood

