

Chardonnay Brut 2018

Flaschenvergorener Sekt

Chardonnay Brut 2018

Bottle fermented sparkling wine



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| Grape variety: | Chardonnay |
| Vintage: | 2018 |
| Alcohol content: | 13.0%vol |
| Residual sugar: | 6.0g/l |
| Vinification: | harvested by hand, spontaneously fermented with natural yeasts |
| Maturation: | 5 months in traditional, large, wooden oak casks, followed by traditional bottle fermentation |
| Drinking maturity: | 5 years and longer |
| Bottle closure: | champagne cork with a graffe |
| Categorisation: | Flaschenvergorener Sekt (Bottle fermented sparkling wine) |
| Wine-growing area: | Leutschach a.d.W. |
| Wine-growing region: | Southern Styria |
| Description of the wine: | Light yellowgreen; Scents of apple peels and of pear peels, underlined by a hint of ripe apricot flavours; on the palate a chalky texture, tight and extremely straight; deep citrus aromas of buddha fingers; brillante mousseux, nearly silky |
| Food recommendation: | cana p  s, different kinds of appetizers, scallop, crayfish, lobster (soup), sushi, salmon, grilled fish, sorbets, fruit tarts |

Categorisation: Our "Chardonnay Brut" is a **sparkling wine made of „Leutschacher Chardonnay“ grapes – „M  thode traditionnelle“, zero dosage.**

Wine-growing area: The grapes used for Chardonnay Brut **grow in various vineyards** within our home village.

Climate: The climate in Leutschach is characterised by moderate rainfall, it is **warm and mostly free of fog**. The climatic conditions in this area are also influenced by cold, sloping winds from the western Koralpe Mountains, causing **cool nights**. These cool nights effect high temperature differences between day and night and this fact encourages fruity wine varieties.

Soil: Leutschach is located within the southwestern Styrian sea basin. Approximately 16 million years ago some 1000 meters of mighty marine sediments accumulated. Geologists describe these fine marine sediments as **„Leutschacher Schlier“**. It consists of chalky fine-sandy, mostly green-greyish **marl clay** or argillaceous schist with deposits of sand. These chalky marl soils are called "Opok".

Sekt aus Leutschacher Chardonnay Trauben – "M  thode traditionnelle", brillante Mousseux

Sparkling wine made of "Leutschacher Chardonnay" grapes – "M  thode traditionnelle", brillante mousseux.