



# Chardonnay Brut Nature 2020

## Flaschenvergorener Sekt

### Chardonnay Brut Nature 2020

Bottle fermented sparkling wine



<b>Grape variety:</b>	<b>Chardonnay</b>
<b>Vintage:</b>	2020
<b>Alcohol content:</b>	12.5%vol
<b>Total acid:</b>	5,7g/l
<b>Residual sugar:</b>	1.0g/l
<b>Vinification:</b>	<b>harvested by hand, traditionally fermented with natural yeasts</b>
<b>Maturation:</b>	10 months in traditional, large, wooden oak casks, followed by 52 months of traditional bottle fermentation, Zero Dosage
<b>Drinking maturity:</b>	5 years and longer
<b>Bottle closure:</b>	champagne cork with agraffe
<b>Certification:</b>	<b>Organic</b> , Sustainable Austria
<b>Categorisation:</b>	<b>Flaschenvergorener Sekt, Sekt Austria Große Reserve Steiermark g.U. (Bottle fermented sparkling wine)</b>
<b>Wine-growing area:</b>	Leutschach a.d.W.
<b>Wine-growing region:</b>	<b>Southern Styria</b>
<b>Description of the wine:</b>	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
<b>Food recommendation:</b>	canapés, different kinds of appetizers, scallop, crayfish, lobster (soup), sushi, salmon, grilled fish, sorbets, fruit tarts

**Categorisation:** Our "Chardonnay Brut Nature" is a **sparkling wine made of „Leutschacher Chardonnay“ grapes – „Méthode traditionnelle“, Zéro Dosage.**

**Wine-growing area:** The grapes used for Chardonnay Brut Nature **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 – "Méthode traditionnelle", brillantes Mousseux**

**Sparkling wine made of "Leutschacher Chardonnay" grapes – "Méthode traditionnelle", brillante mousseux.**