

## Bründlmayer Blanc de Blancs Extra Brut Reserve

The Chardonnay grapes for the Blanc de Blancs were harvested in September from various vineyard sites of the wine estate, mainly those on southeast slopes with calcareous soils, which lends warmth and, at the same time, freshness to the wine. The acidity and maturity of the grapes were at the exact point of readiness when they were picked and placed in small crates and then pressed very gently in the cellar.

Fermentation took place in stainless steel tanks, where also the malolactic fermentation occurred as well. After this, the still wine, together with the fine yeast (about 10% of the total yeast), was racked into used Austrian oak barrels (2 - 3 years old; 300 liters or 2.500 liters).

The following year, the base wine was filled into bottles; in these, the second fermentation took place with the help of sugar and yeast. The young sparkling wine stayed in contact with the yeast for at least 36 months before undergoing remuage (riddling) and, finally, dégorgement (disgorging) in our cellars.

In the traditional regions of origin, particularly dry sparkling wines are seducing an increasing number of sparkling lovers who prefer to indulge in purism. Even more so than the classic Brut, with its fine dosage that rounds and enriches the taste, the Blanc de Blancs reflects the character of the grapes and the soil.

### Tasting Note:

The bouquet is complex with scents of fresh green apples, blossom nectar and ripe lime together with a note of lightly toasted brioche. The persistent perlage and elegant acidity, full of salty freshness, provides a vibrant entry on the palate and forms the backbone. Very dense and compact with, again, hints of ripe green apples. Rich, yet with a fine structure, this wine is clean and straight with a lingering, refreshing finish.



### ORIGIN & VINIFICATION

**Region:** Niederösterreich g.U.  
**Single Vineyard:** -  
**Soil Type:** mixed composition  
**Elevation:** 260 – 380 m  
**Slope Face:** -

**Variety:** Chardonnay  
**Maturation:** traditional bottle fermentation; hand riddled

### WINE DETAILS

**Alcohol:** 12 %vol.  
**Acidity:** 7,5 g/l  
**Residual Sugar:** extra brut

**Serving Temperature:** 8 – 10° C  
**Food Pairing:** oysters, tapas, antipasti, prawns, salmon tartare, fish, poultry

**Bottled in:** 75cl