

## Bründlmayer Blanc de Noirs 2016

### Extra Brut Reserve

The Pinot Noir grapes for the Blanc de Noirs stem from various vineyard sites around Langenlois, mainly those on southeast slopes with calcareous soils, which lend depth and at the same time freshness to the base-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. The must fermented in stainless steel tanks, underwent also malolactic fermentation before the resulting base wine being racked into used Austrian oak barrels (300 - or 2.500- litres) with 10% of the total yeast.

Only in 2018, the base wine was bottled ('tirage') for its 2<sup>nd</sup> fermentation. The young sparkling wine then stayed in contact with the yeast for at least another 45 months ('sur lattes') before undergoing riddling ('remuage') and finally 'disgorgement' in our cellars.

Especially dry sparkling wines are seducing an increasing number of 'aficionados' who prefer to indulge in purism. Even more than our Brut Reserves, with their discrete (& secret) dosages rounding and enriching the taste, our Blanc de Noirs reflects the character of grapes and soils.

#### Tasting Note:

The first impression is fresh, crisp and pure and leads to a finely woven bouquet with scents of blossom nectar, a whiff of red fruit & lime, some yeasty spice and lightly toasted brioche. The persistent perlage and elegant acidity, provides a vibrant entry on the palate and forms the backbone. Almost creamy at first, but then, very dense, with a juvenile verve; hay-flowers, touch of honey, hints of citrus and red berries add nobility to this clean and straight wine, impressing with a lingering, animating finish.



#### ORIGIN & VINIFICATION

**Region:** Niederösterreich g.U.

**Single Vineyard:** -

**Soil Type:** mixed composition

**Elevation:** 260 – 380 m

**Slope Face:** -

**Variety:** Pinot Noir

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

#### WINE DETAILS

**Alcohol:** 12 %vol.

**Acidity:** 7 g/l

**Residual Sugar:** extra brut

**Serving Temperature:** 8 – 10° C

**Food Pairing:** oysters, tapas, antipasti, prawns, salmon tartare, fish, poultry

**Bottled in:** 75cl, 150cl