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Blanc de Noirs, Grande Reserve 2014

Country of origine: Austria

Growing area: Wagram

Village: Fels am Wagram

Grape Variety: 100% Pinot Noir

Appellation: Due to climate conditions, Pinot noir is planted in our top-site Brunnthal. These strictly south faced terraces at around 300m altitude are quite breezy and show a significant amplitude between day and night temperatures.

Type of soil: Deep Löss-soil, extremely high in limestone, up to 40%

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: Grapes for the sparkling Pinot are hand-picked at a first harvesting course to source totally healthy crop but on lower sugar level. The whole bunches without crushing are pressed very gentle with pneumatic press, only first running juice (Blanc de Noirs, only about 50% of total volume) is fermented and aged partly in stainless steel and partly in used Barriques. The whole wine undergoes malolactic fermentation before being bottled for the second fermentation in Méthode Traditionelle style. At least 48 months of yeast contact before disgorging (no dosage!) make this a rare "Grande Reserve".

Tasting notes: Light yellow-greenish colour with just a hint of salmon, rather fresh and invigoration Mousseux. Gentle and delicate red fruit with some apple and biscuit layers. A little creaminess and a touch of brioche in the aftertaste, stimulating but balanced acid structure, long, mineral finish.

Analysis: 12% Vol, res. sugar 2.8 g/l acidity 5.2 g/l

Ageing potential: From right now, but with aging potential for up to 5 years.