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Blanc de Blancs, Grande Reserve 2018, Brut Nature

Country of origin: Austria

Growing area: Niederösterreich

Village: Fels am Wagram

Grape Variety: 100% Chardonnay

Appellation: A south-eastern faced sub-cru of our Erste Lage Scheiben called by the local vintners "Floss" is home to our large Chardonnay planting. A minor part is sourced from lower terraces of "Hammergraben" site.

Type of soil: Deep Loess-soils, extremely high in limestone,

Viticulture: Our goal is sustainable viticulture! We do not use herbicides for 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: Quite an early harvest course in the first days of September we pick the healthiest fruit with a bit lower sugar level but with high acid. The whole bunches without crushing are pressed very gentle with pneumatic press. Only juice of free run and first turn of pressing, - together max. 50% of total volume - is fermented and aged in stainless steel. No malolactic fermentation to maintain the crispy acidity, long lees contact gives volume and structure. Bottling for second fermentation usually during springtime and then laid back to the ancient wine cellar in deep loess caves for min. 42 months of lees aging. Disgorging is done in several tranches to ensure always fresh fruit character.

Tasting notes: Bright yellow with green shimmer, fine sparkling Mousseux. Stimulating nose of yellow fruits, some quince and candied citrus zest. Generosity and elegance of Chardonnay meets with creamy, yeasty elements. The bone dry, long and mineral finish – maybe better known as "Brut Nature" – makes this the unbeatable choice for oysters and all other seafood.

Analysis: 12% Vol, res. sugar 3.0 g/l acidity 5.4 g/l

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