120 | MONTHS ON THE LEES

RAUMLAND

SEKTHAUS – SEIT 1984

2012

BLANC DE BLANCS

– GRANDE RÉSERVE –



he 2012 vintage was outstanding for our sparkling wines, which is why we have waited over ten years for some to finally show their full potential. This Blanc de Blancs already reveals an elegant complexity on the nose: alongside citrus notes and candied lemon, there are fine hints of brioche. On the palate, our Blanc de Blancs Grande Réserve is delicate yet well-structured. This sparkling wine evokes quince and yellow apple, accompanied by notes of roasted hazelnuts and brown butter. The fine mousse is harmoniously integrated due to the long aging on the lees. This Blanc de Blancs is characterized by fine brioche notes and a hint of salinity. A sparkling wine with razor-sharp precision and, despite its age, stunning freshness.

INTERESTING FACTS

GRAPE VARIETY
100% Pinot Blanc

MONTHS ON THE LEES
over 120 months

TERROIR
The soil consists of limestone brown loam (terra fusca) in the top layer, which otherwise only occurs on old land surfaces far from active erosion.

VINIFICATION
78% stainless steel, 22% barrique | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2012 -
A bitterly cold start to the year and very dry conditions until April | the hoped-for rainfall during flowering resulted in a natural reduction in yield | sufficient rainfall and rather cool temperature in summer | slow ripening of the grapes | this resulted in small, thick-skinned berries | best weather conditions during harvest

HARVEST
September 2012

TIRAGE
June 2013

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Extra-Brut | 4 g/l

ACIDITY
7,5 g/l

ALCOHOL
12% Vol.

TRADITIONELLER SEKTMACHER

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