120 | MONTHS ON THE LEES

RAUMLAND

SEKTHAUS – SEIT 1984

2012

PINOT NOIR

– GRANDE RÉSERVE –



The 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. Our Pinot Noir Grande Réserve is a great representative of this vintage, displaying precision and complexity in the glass. This sparkling wine is characterized by special minerality, richness, and enormous complexity and length. It reveals aromas of ripe stone fruit, wild berries, and roasted hazelnuts. The wine has a fresh, lively attack with a delicate perlage. The long aging on the lees is expressed through fine notes of vanilla, caramel, and freshly baked brioche. It is an excellent companion to fresh pasta, porcini mushroom risotto, or game dishes.

INTERESTING FACTS

GRAPE VARIETY
100% Pinot Noir

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
55% stainless steel, 45% wooden barrel | 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
July 2013

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut | 5 g/l

ACIDITY
7,4 g/l

ALCOHOL
12 % Vol.

TRADITIONELLER SEKTMACHER

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