

Bründlmayer Brut Rosé Reserve



Grapes are harvested between the first week of September and the second week of October. This sparkling wine is made of main red varieties Pinot Noir, Zweigelt and St Laurent. These grapes are sourced from different chalky parcels in our vineyards which lends the wine freshness and while most of the sites are southeast facing slopes, the wine also receives warmth. The harvested grapes are transported in small cases directly into the cellar, where they are very gently and carefully pressed. Only the heart of the must is used for the sparkling production.

The base wines of the individual grape varieties were vinified separately and went through malolactic fermentation. Subsequently, the cuvée was produced (with the somewhat more powerful charges of the Zweigelt used for the still rosé wine).

The base cuvée is vinified in the bottle in classic fashion by adding sugar and yeast after bottling and gets 18 to 24 months yeast contact before the process of remuage. After prolonged elevation on the yeast the bottles are disgorged.

Tasting Note:

Light salmon hue with red-golden reflections. A fine persistent mousse, delicate but very animated. The fruit & spice aroma gives undertones of cherries and wild strawberries, a bit of citrus and caramel and yeast notes. Fruity and creamy with an underlying complexity on the palate; also elegant acidity and a minerally extract. Remarkably harmonious structure.

ORIGIN & VINIFICATION

Region: Niederösterreich

Single Vineyard: -

Soil Type: mixed soils

Elevation: 260 – 380 m

Slope Face: SO

Variety: Pinot Noir (Blauburgunder), Zweigelt, St. Laurent

Maturation: traditional bottle fermentation; hand riddled

WINE DETAILS

Alcohol: 11.5 %vol.

Acidity: 7 g/l

Residual Sugar: brut

Serving Temperature: 8 – 10° C

Food Pairing: oysters, tapas, antipasti, sea food, fish, poultry

Bottled in:

37,5cl – 75cl – 150cl – 300cl – 600cl