

Bründlmayer Brut

The grapes are selected in September, when acidity and maturity have reached their perfect point for the base wine for our sparkling production. 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. It ferments in stainless steel where it also undergoes malolactic fermentation before being racked into used 300 l (or 2500 l) Austrian oak barrels with about 10% of the lees.

In the following year, the base wine is bottled together with some sugar and yeast for the secondary fermentation and gets 18 months yeast contact before the process of remuage. During the month-long process of remuage the sediment that forms during secondary fermentation is maneuvered into the neck of the bottle and up against the cork through riddling from time to time by hand.

Tasting Note:

Nuances of white bread, brioche and stewed apricot with generous fruit presence - and charm as well; considerable body, firm and open-hearted, very round and juicy, smooth yellow fruitiness, tingling and balanced, not too sweet, very beautiful filling.



ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: mixed composition
Elevation: 260 – 380 m
Slope Face: SO

Variety: Pinot Noir, Chardonnay, Pinot Gris,
Pinot Blanc, Grüner Veltliner
Maturation: traditional bottle
fermentation; hand riddled

WINE DETAILS

Alcohol: 12 %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