

SEKT GROSSE RESERVE BLANC DE BLANCS, BRUT NATURE 2018

WESZELI

SEKT

Passions should be indulged. Which is why we decided in 2016 to venture into our first Sekt Grosse Reserve. Beyond our personal preference, this was mainly due to the fact that in Langenlois we have a terroir which, due to its soils interspersed with loess and granite and the fundamental day-night differences, seems more suitable for profound sparkling wines than any other in Austria.

The fact that our Blanc de Blancs nevertheless shows very individual features is due to several very conscious decisions. The most important of these was to pick the grapes when they were perfectly ripe. Not earlier - as is so often the case with sparkling wines - and certainly not later. Contrary to usual, yields also remained low. Our Große Reserve should be a sparkling wine in the best sense of the word, but with the substance, expressiveness and potential of a great Veltliner or Riesling. Incidentally, a quarter of each of the two grape varieties is also included in the sparkling wine, the other half of which consists equally of Chardonnay and Pinot Blanc.

The Grosse Reserve was initially vinified in the same way as our still wines. After 20 months on the fine lees in steel tanks, we transferred them to the bottle for secondary fermentation. There it found its fine creamy texture and complex aromas for another 37 months before we disgorged it and refilled it without dosage.

THE TASTE

dust-dry, vivacious, nuanced and full of substance. The perlage is subtle and delicate and vitally integrated into a densely woven and substantial texture. The aromatics are grapefruit and white blossoms as well as fine notes of yeast, brioche and apple. A fine minerality is combined with delicate nutty aromas on the palate. The finale is refreshing, yet creamy and rich.

THE FACTS

ORIGIN: Kamptal

GRAPE VARIETY: each 25% Grüner Veltliner, Riesling, Chardonnay and Pinot blanc

VINES PLANTED: 1980s

GRAPES HAND-PICKED: 23.08.2018

PRESSING: whole bunch 5h

ALCOHOLIC FERMENTATION: first fermentation in steel tank at 20°C for 5 weeks, second fermentation in the bottle, bottled in July 2019

MALOLACTIC FERMENTATION (BSA): yes

MATURATION: 11 months on the fine lees in stainless steel tank, 54 months in the bottle on the lees, disgorgement in January 2024

ALCOHOL: 12,5%

RESIDUAL SUGAR: 1,5 g/l

ACIDITY: 6,5 g/l

CONTAINER CLOSURE: champagne cork with agraffe

DRINKING TEMPERATURE: 8-10°C

GLASS TYPE: Universal glass



WESZELI

Turning grapes into wine is a great privilege.

Our grapes are naturally turned into wine. Like the vineyards where they grow, they are complex ecosystems, full of life and energy. Constantly metamorphosed, after a while they find a natural balance that reflects the terroir, the vintage, the characteristics of the grape variety and the craft of the winemaker.