

# Amphora Blanc de Blancs

2021



**KRONE**

# VINTAGE CONDITIONS

The 2021 growing season began with a cooler than average winter, complete with snow-capped mountains encircling the vineyards. High amounts of cold units ensured a restorative dormancy period. Ample rain provided natural irrigation for the resting vines. Due to the high diurnal conditions of the mountain slopes, the nights were cold in the growing season resulting in fine, stable acids for both the Chardonnay and Pinot Noir. The cool temperatures locking in the freshness after the warmth of the day. The vines developed a healthy canopy with just the right amount of sun penetration during the moderate growing season and showed a good balance between yield and quality production. Harvest conditions were also cooler than the mean average and due to this picking started a few days later than usual. This delay was advantageous in the accumulation of bright, pure acids especially malic acid, which resulted in healthy and clean base wines. We started harvesting on 18 January and ended on 9 February. It was a seamless process of bringing in the night-harvested grapes as healthy whole-bunches into the cellar, where the fruit was gently whole-bunch pressed.

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# VINTAGE-ONLY CREATION

Produced in small batches and made in a natural style: no enzymes or sulphur are added. Fermented in amphora, this Blanc de Blancs is zero-dosage and bottled unfiltered on the lees. With 24 months of maturation in our underground cellar, this pure expression of chardonnay embodies the spirit of Krone and will develop further in the bottle as it ages.

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# TASTING NOTES

Airy and luminescent on entry, extolling scents of citrus, fresh honey, lemon-mint and smoke. Naturally fermented in amphora, the delicate structure frames vivid apples, pears, white peach, and a touch of earthenware. Zero dosage ensures the intensity of fruit tails right into the resolutely dry and energetic finish.

*Alcohol: 12.91% by vol, RS: 1.6/ℓ, pH: 3.44, total acid: 5.9/ℓ  
vintage Cap Classique bottle-fermented sparkling wine:  
chardonnay 100%*