

ZAHEL



Blanc de Blancs Brut Nature Gemischter Satz 2021

This sparkling wine is produced from old vines in Vienna's southwestern corner. Grown at 400 meters above sea level, this field blend includes 7 varietals. The area's stony terroir and the wine's extended aging on the lees provide a lean, slightly spicy character reminiscent of Champagne.

Alcohol	12.0 % vol.
Residual Sugar	0.7 g/L
Acidity	7.5 g/L
Varietal(s)	Gemischter Satz (7 varietals)
Origin	Großlage Maurerberg Ried Kroissberg
Soil	Flysch sandstone/slate/Dolomite limestone
Grape Handling	Hand harvest; 100% de-stemmed
Skin Contact	24 hours on the lees
First Fermentation	Spontaneous fermentation in 1200l Stockinger barrels made from Viennese Oak
Aging, Disgorging & Dosage	6 months on the fine lees in Stockinger barrels; second fermentation in the bottle (tirage with grape juice) and 24 months of further storage on the lees; disgorgement on Jan. 10 th , 2024; Dosage with Ried Kaasgraben Wiener Gemischter Satz ^{DAC} 2019
Serving Temp.	12-14°C
Aging Potential	8-10 years
Tasting Notes	light straw yellow with a fine perlage; spicy citrus and apple fruit notes; creamy aromas redolent of toasted bread; elegant acidity and minerality with a long finish
Food Pairing	aperitif or accompaniment to seafood

