



LANGMANN

VULGO *Lex*

## Schilchersekt

<b>Wine region:</b>	Weststeiermark
<b>Grape:</b>	100 % Schilcher (Blauer Wildbacher)
<b>Vineyard:</b>	Estate grown, from top 3 single vineyards (Langegg, Greisdorf, Hochgrail)
<b>Soil:</b>	Sandy loam with heavy red Opok (Slovenian for clay or lime rich mud stone)
<b>Climate:</b>	Warm Mediterranean climate with humid Alpine Influence from the Koralpe mountain; in autumn, there are cold nights and warm days.
<b>Harvest:</b>	By hand
<b>Farming:</b>	Sustainable
<b>Pressing:</b>	Pneumatic
<b>Maceration:</b>	Cold maceration, 8-18 hours
<b>Fermentation:</b>	Stainless steel, First fermentation on fine lees for 2 months
<b>Malolactic:</b>	No
<b>Vinification:</b>	Method Charmat- second fermentation in stainless pressure tanks, 3 months on fine lees during second fermentation
<b>Aging:</b>	6 months in bottle
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	12 g/l
<b>Acidity:</b>	8,40 g/l

### Tasting notes:

Powerful, minerally Mousseaux with distinct berry fruit—strawberries, cassis, raspberries, with good balanced acidity