

THE SOURCE
MALAT
KREMSTAL



2016 SPARKLING BRUT NATURE, RESERVE

PRODUCER OVERVIEW

Ninth-generation winegrower, Michael Malat took the lead from his father, Gerald, at their Kremstal winery that dates to 1722. Kremstal is a climatic tug-of-war between eastern Pannonian warm winds and cold northern and western winds, and home to diverse soils on large terraces, from loess (wind-blown calcareous fine sands), gravels and various formations of limestone, mica-schist and granulite.

VINEYARD DETAILS

The 60-80% Chardonnay, equal parts Pinot Noir and Pinot Blanc for the Brut Nature are located on the Danube's right bank. Planted in the 1970s and 80s at 200m altitude, the vineyards are flat and have a topsoil and bedrock of gravel and sand.

CELLAR NOTES

Hand harvested, directly pressed, natural fermentation and aging for 6 months in steel then in bottle for 40 months on lees before disgorgement. 0.6g/L natural residual sugar. No dosage.

