

Stift Göttweig Brut 2008

The old vineyards with Pinot Noir, Pinot Gris and Chardonnay on the slopes of Stift Göttweig – which faces the Danube river - are natural treasures. Treasures from which Fritz Miesbauer has selected the best parcels and most exciting terroirs for producing a fascinating sparkling wine.

The calcareous soils here ensure that the Burgundy varieties will develop minerality and complexity. Also, the micro-climate on the Göttweig slopes is ideal. On the one side, it is influenced by the warm air masses from the eastern Danube region and, as a result, delivers high ripeness. On the other side, the cool air currents from the Waldviertel region bring refreshing summer and fall nights – and the guarantee of fresh, crisp acidity.

The 2008 vintage, which was characterised by a long, dry fall, offered optimal conditions for perfectly ripe grapes without any tones of over-ripeness. So, while nature provided those ideal conditions, Fritz Miesbauer and his team were responsible for putting them into effect:

The grapes were harvested by hand and carefully made into ripe, fresh base wine. Pinot Noir (55%) and Pinot Gris (5%), which bring warm, round notes, were married with Chardonnay (40%) for freshness and a brilliant glow. Following fermentation, this cuvée was matured in bottles for 23 months on the lees until, finally, they were riddled by hand. The first bottles underwent *dégorgement*, with no dosage, in January 2011. The date of the *dégorgement* is printed on the label of each bottle.

5.700 bottles (.75 l) and 340 magnums of this elegant sparkling wine are available and offered exclusively to the premium gastronomy and specialist shops.

The Stift Göttweig Brut 2008 is creamy, vinous, very refreshing and, even without the dosage, demonstrates a natural, harmonious balance. Very becoming.