

Hartl Sekt Brut Blanc de Noir

Weingut Hartl

Austria -

Crafted from 100% Pinot Noir grapes, this Austrian traditional-method sparkling wine reflects the Hartl family's artisanal craftsmanship in every sip.

Pale lemon yellow color. Fresh and finely expressive on the nose, with delicate yeast-derived aromas and subtle notes of brioche. On the palate, a fine, well-integrated mousse unfolds gracefully, creating a creamy texture. Lively acidity, balanced body, and a harmonious level of residual sugar contribute to an elegant and well-structured sparkling wine.

RS: 6g/L

TA: 7.5g/L

Specifications

Wine Type	Sparkling
Varietals	100% Pinot Noir
Age of Vines	Average 20 years
Agricultural Practices	Organic
Soil type	Ried Kräutergarten in Oberwaltersdorf. Gravelly alluvial soils overlaid with approximately 50 cm (20 inches) of sandy loess.
Vinification	Hand-harvest, very careful handling of the grapes, followed by whole-cluster pressing using the „Champagne program“ of our pneumatic press. Cool fermentation at 61°F (16°C) for 14 days, followed by malolactic fermentation and natural tartrate stabilization. The second fermentation in bottle (Méthode Traditionnelle) was initiated in early March and completed in early July. The wine then remained on its lees until disgorgement after 36 months. Only small lots are riddled and disgorged at a time, allowing each release to benefit from extended lees aging and optimal maturity.
Production	330 (9-liter cases)
Pairings	Excellent as an aperitif. Pairs beautifully with salmon, caviar, oysters, shellfish and lobster as well as vegetable gratins and poultry.



Codes, Weights and Measures

UPC	7 84585 03597 7
Units/Case	6
Unit Size	750 mL
Container	bottle

SCC	1 07 84585 03497 7
Case Weight	16
Cases/Pallet	66
Layers/Pallet	11
SRP	\$ 51.99 USD 750mL Bottle