Lena-Macht-Sekt Mythos 2020

GLM0032020

— Rheinhessen, Germany

The pinnacle of Lena's wines... Extended lees ageing of the estate's best fruit produces an expansive, powerful, gorgeous steam train of an experience.

Production

Hand harvested estate grown Chardonnay 55%, Spà¤tburgunder 30% and Schwarzriesling (Pinot Meunier) 15% (though the exact blend changes depending on vintage), is spontaneously fermented in varying sizes of old oak, going through full malolactic fermentation before spending 36-42 (vintage dependent) months on the lees, and bottled brut-nature (0g/l RS). Just 2765 bottles produced.

Tasting note

Truly one of the most special bottles of fizz we've had the pleasure of tasting. 2020 was a hot vintage, which in Germany shows really quite well... Absolutely bags of energy despite the age and richly buttered nose. Apple strudel with cinnamon dusting, light hazelnuts and pistachio coming in round the edges, it's complex, deep and incredibly broad, yet has this crystalline, mineral, chalky core. A ridiculous bottle of sparkling wine.

Food Match

Don't mess around with this too much... The wine has so much going on you don't want to mix up all the colours and end up with a disappointing shade of brown. Fried chicken is going to be fantastic, or if you're posher than that, then something simple and top quality, that won't get completely drowned out by the wine... excellent soft cheese – I like Delice de Bourgogne or Brillat Savarin.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Qualitätswein

Grape Varieties:
Chardonnay 55%, Pinot Noir 30%, Schwarzriesling 15%

Suitable for:
Vegan