Lena-Macht-Sekt EPOS 1 2019

GLM0042019

— Rheinhessen, Germany

German traditional method sekt that will change your outlook on life.

Production

The first vintage ever (hence the 1") of a tiny production parcel only made in Lena's best years. Hand harvested Chardonnay from the best plots in the Rheinhessen in September 2019, first fermentation made spontaneously (60% barrel) and rested on the lees for 5 years, with disgorgement May 2025 with no dosage – 0g/l RS. 1373 bottles made.

Tasting note

Classic Lena at her best with intensity cranked up to 11, and the juxtaposition of electric, laser like, razor etched acidity side by side with broad shouldered, layered, autolytic power. Pithy, limestone textures mingle with flinty gun smoke. Lemon curd, pistachio and green apple caramel brittle with a lingering dried ginger baking spice that you only get with the patience of ageing. Like the very best of Grower Champagne's limited releases – hairs stand on end, Angels sing in the distance, and you reach for another glass.

Food Match

Pair with stinky cheese, a best friend, or fried chicken (Morley's, if you're able to get to South London).

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan