Lena-Macht-Sekt Blanc de Blancs (Magnum) 2021

GLM0102021

— Rheinhessen, Germany

Simply put, Lena makes the most exciting traditional method sparkling wines you'll find coming out of Germany. Very much standing up to and usually beating that place in France.

Production

Hand harvested estate grown Chardonnay 80% and Weisserburgunder (Pinot Blanc) 20%, is spontaneously fermented in varying sizes of old oak, going through full malolactic fermentation before spending 24 months on the lees, and bottled extra-brut (2g/l RS). Just 3738 bottles produced.

Tasting note

I loathe to make the comparison, but we have to really, don't we? Tasted blind, this has people guessing topflight Grower Champagne at well over twice the price. Intense and jittering with energy, this has so much tension and intensity. Laser beams of smoothed acidity and chalky texture alongside some preserved lemon, grapefruit pith and granny smith apple fruit. A good few years in the bottle already has developed some light 'white part of the croissant' aromas and almonds around the edges, with many, many more years in the tank.

Food Match

I drank this recently eating crab blinis whilst looking out to the sea on the south coast and it was sensational. If crab's not available then any form of shellfish, or any body of water will probably do...

ABV:
12.00%

Case/Bottle Size:
6x 150cl

Closure:
Cork

Wine Type:
Sparkling

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan