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

GLM0112021

— Rheinhessen, Germany

Powerful, delicate, limited production, raspberry fruited traditional method fizz from the brightest light shining in Germany right now.

Production

Hand harvested estate grown Spà¤tburgunder 95% and Schwarzriesling (Pinot Meunier... A new one for me too, don't worry) 5%, 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 (3g/l RS). Just 3655 bottles produced.

Tasting note

Elegant, pretty, raspberry and redcurrant fruit on the nose that remind me of a much more Meunier dominant blend. Richness comes in on the palate with baked pears in an almond crust, yellow apple butter caramel, pistachio brittle and raspberry doughnut without the sugar. An ever-changing kaleidoscope of flavours, shapes and colours come through with each sip as your work your way through the bottle. Really remarkable.

Food Match

Obviously, there's the classics... Oysters, shellfish etc which this will dance with tremendously. But with the red fruit and intensity I'd look to something a bit richer. Beef tartare, proper sausages and some sauerkraut, or an anchovy & garlic pasta maybe.

ABV:
12.50%

Case/Bottle Size:
6x 150cl

Closure:
Cork

Wine Type:
Sparkling

Grape Varieties:
Pinot Noir 75%, Pinot Meunier 25%

Suitable for:
Vegan