

Riesling!

Riesling Sekt Brut

DEUTSCHER SEKT / GERMAN SPARKLING WINE

At once light and refreshing, yet elegant and mineral our Riesling Brut has a very attractive balance of apple and citrus aromas with a discreet creaminess from sur lie aging. Since the first release based on 2018 base wines the aging has been extended to a minimum two years in bottle and that considerably improved both the harmony and the texture of the mousse. Now we are very close to perfecting this product that is an important ambassador for our style of Riesling, marrying real character with immediate charm.

As well suited to drinking with fish dishes as by itself our Riesling Brut has a lightness and freshness that appeals to everyone who likes the wines of this grape or other crisp dry white wines and/or lighter champagnes.

Winemaking: Champagne method with the second fermentation in bottle and at least two years on the lees in bottle.



Classification DEUTSCHER SEKT	Alcohol 12,0 %
Finish Brut	Residual sugar 7,1 g/l
Grape variety 100 % Riesling	Acidity 9,3 g/l
Yield 65 hl/ha	Serving temperature 6-8 ° C
Winemaking Champagne method	Optimum drinking window now through 2026
Vintage n.V.	
Vinification Stainless steel tanks	

Art. No.: 189613

EAN code 750 ml: 4035384961834

EAN code 6x750 ml: 4035384961889

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