

Riesling!

Gut Hermannsberg Sekt Brut

DEUTSCHER SEKT / GERMAN SPARKLING WINE

Why not a glass of sparkling wine right now? Our entry level Sekt (German for sparkling wine) is more fruit-driven than the other products in our sparkling wine range, but is also on a high level due to the precision with which our winemaker Karsten Peter selects and presses the Riesling grapes for it. Maybe that sounds technical, but it's the reason that the first glass of Gut Hermannsberg Sekt Brut makes you want a second one! The other crucial factor is this sparkling wine's spot-on balance, the result of the precise dosage immediately before release. That creates an impression of juiciness without the sweetness being obvious. In fact, nothing about this sparkling wine is obvious except it's drinkability!

The base wine is a cuvée from various sites around Bad Kreuznach at the heart of the Nahe region. These are the first grapes we harvest in order to have pristine fruit with a healthy acidity structure.

Winemaking: very careful pressing for maximum precision of aroma and the low tannin content, then fermentation in stainless steel followed by classic bottle-fermentation (text by Stuart Pigott).



Classification
DEUTSCHER SEKT

Alcohol
12,0 %

Finish
Brut

Residual sugar
10,3 g/l

Grape variety
100 % Riesling

Acidity
9,5 g/l

Yield
65 hl/ha

Serving temperature
6-8 ° C

Winemaking
Champagne method

Optimum drinking window
now through 2026

Soil/Geology
a range of different soils

Vinification
Stainless steel tanks

Art. No.: 189633

EAN code 750 ml: 4035384963838

EAN code 6x750 ml: 4035384963883

GUT HERMANNSSBERG

Ehemalige Weinbaudomäne | 55585 Niederhausen-Nahe | Germany

Telefon + 49 (0) 67 58 -92 50-0 | Telefax + 49 (0) 67 58 -92 50-19

E-Mail info@gut-hermannsberg.de | Internet www.gut-hermannsberg.de | Facebook facebook.com/Gut-Hermannsberg