

## Riesling!

### Riesling Brut DEUTSCHER SEKT

This sparkling Riesling marries creamy charm, marked minerality, and supple, sophisticated fruit into a single, unforgettable wine. Elegant aromas of citrus and apple finesse lead into a complex range of tropical fruit flavors from mango to papaya, with a long, lingering finish. The marriage of fresh fruits and racy acidity make this a wine to remember.

**Recommended food pairings:** We recommend serving not only as an aperitif, but as a sparkling star within a multi-course menu - perhaps with fish, risotto, or pork tenderloin with a delicate sauce and young vegetables.

**Soil conditions:** The base wine for this sparkling Riesling is made entirely with ripe fruit from our VDP-classified "Grosse Lagen" vineyards in Niederhausen, Schlossböckelheim and Altenbamberg. The rich diversity of the vineyard lends this sparkling wine a sophisticated yet playful nose, with a distinctive minerality typical for the Riesling fruit from the region.



Classification  
**Sparkling wine**

Alcohol  
**12,0%**

Style  
**Brut**

Residual Sugar  
**7 g/l**

Grape Varieties  
**Riesling**

Serving Temperature  
**6-8 degree celsius**

Vineyard Aspect  
**South, South-West**

Optimum Drinking  
**2019 – 2023**

Vineyard Slope  
**Steep slope**

Soils  
**Shale, Porphyry, Rhyolith,  
Carbon-Shale, Melaphyre**

Marturation  
**Stainless steel, traditional  
méthode champenoise**