
RIESLING SEKT

brut

Müller-Catoir



TASTING NOTE

The Riesling Brut is enchanting with its finely sparkling effervescence and a fragrance of white peaches and ripe apples. Its creamy fresh body has a lingering aftertaste, elegantly highlighted and nicely balanced from being matured on the lees.

The basis wines for our traditional sparkling wines come from the early harvests of fresh, healthy berries in our Haardt vineyards. The cool fermentation process follows the very gentle juice extraction process by means of whole grape pressing. The second fermentation process is based on the traditional champagne method, which involves a subsequent period of bottle aging on the lees for at least 18 months.

BOUQUET

Creamy fresh body, finely sparkling effervescence

HARVEST

Handpicked with careful selection

WINEMAKING

Traditional bottle fermentation
30 months yeast storage

VINEYARD

Region: Pfalz
Vineyard site: districts around Neustadt/Wstr.
Soil: Müller-Catoir
Vines: 17-22 years
Yield: 55 hl/ha

CLASSIFICATION

VDP.Gutssekt

GRADE

Sekt b.A.

ANALYTIC DATA

Alcohol: 12.5 % vol.
Acidity: 8.0 g/l
Residual sugar: 7.2 g/l

Müller-Catoir
Weingut

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