



# RIESLING SEKT EXTRA DRY

## ORIGIN

A portion of our Riesling sparkling base wine comes from vineyards around Wahlheim, where the soils are characterised by a high limestone content. This area yields fuller-bodied, creamy wines. Some of the grapes for this wine are also grown in Siefersheim on porphyry. This terroir imparts a delicate minerality and elegance.

## VITICULTURE

All our vineyards are farmed organically and with a focus on resource conservation. We work with custom sowings, our own compost, and, of course, plenty of ecological craftsmanship.

## CELLAR

Healthy grape material, gentle processing of the grapes, and natural clarification of the must through sedimentation ensure maximum aroma extraction without additives. A spontaneous fermentation with natural yeasts results in a complex flavour profile. The old vaulted cellar serves as a retreat for our wines. Time seems to slow down here, as true character takes time to develop.

We produce our sparkling base wine ourselves from our own grapes, which is then disgorged in small batches after extended lees aging. For our sparkling wines, we use the elaborate method of traditional bottle fermentation, which is essential for producing high-quality sparkling wines and is a hallmark of our estate. After long lees aging, we hand-riddle our sparkling wines. This is also evident from the marking on the bottom of each bottle, making every bottle of our sparkling wine unique.

The lees aging ranges between 12 and 36 months, depending on the disgorging time.  
All our wines and sparkling wines are vegan.

## TASTING NOTES

A sparkling wine for every occasion: from a sparkling breakfast to a reception. Bready and ripe on the nose with hints of yellow fruits. The remarkably fresh taste is complemented by fine bubbles and notes of citrus zest. Nutty, creamy, and long on the finish.

## FOOD PAIRING

Our secret tip: sparkling wine as the perfect companion to risotto. The fine bubbles of the sparkling wine complement the creamy, buttery risotto and elevate it. Whether with green asparagus, hearty mushrooms, prawns, or classic risotto milanese – sparkling wine always works! It also pairs beautifully with excellent sushi and Asian fusion cuisine for an exquisite experience.

## ANALYSIS

17,3 g/l residual sugar . 6,9 g/l acidity . 12,5 vol% alcohol . contains sulphites