



# SPÄTBURGUNDER ROSÉ SEKT BRUT

## ORIGIN

Part of our Pinot Noir sparkling wine base comes from vineyards around Wahlheim. The soils there are characterized by a high lime content. This tends to produce full-bodied, creamy wines. Some of the grapes for this wine are also grown in Siefersheim on porphyry. This terroir lends a fine minerality and elegance.

## VITICULTURE

All our vineyards are cultivated organically and in a resource-efficient manner. We work with individual sowing, our own compost, and, of course, a great deal of ecological craftsmanship.

## CELLAR

Healthy grapes, gentle processing, and natural clarification of the must through sedimentation guarantee maximum aroma yield without additives. Spontaneous fermentation with natural yeasts results in a complex flavor. The old vaulted cellar is the retreat for our wines. The clocks tick a little slower down here, because it takes time for true character to develop.

We produce our own base wine for sparkling wine from our own grapes, which is then disgorged in small batches after a long period of yeast storage. We use the complex method of traditional bottle fermentation for our sparkling wines. This is essential for us to produce high-quality sparkling wines and is a special feature of our winery. After a long period of yeast storage, we riddle our sparkling wines by hand. This can also be seen in the mark on the bottom of the bottle, which makes each of our sparkling wine bottles unique. Depending on the time of disgorging, the yeast storage period varies between 12 and 36 months. All our wines and sparkling wines are vegan.

## TASTING NOTES

Our lightly pressed Rosé brut sparkling wine made from Pinot Noir grapes has subtle notes of orange, almond, and herbs. The taste is dominated by sour cherry and currant with hints of amarettini biscuits. Full-bodied, juicy, and with a firm grip on the palate, this sparkling wine reveals many facets.

## FOOD PAIRING

Pinot Noir Rosé brut sparkling wine pairs perfectly with sophisticated appetizers, such as mild goat's cream cheese with orange segments and roasted almonds served on a bed of herb salad. A salmon terrine with dill and citrus notes or a light Parmesan soufflé with fresh thyme also harmonize perfectly with the delicate aromas of this sparkling wine.

## ANALYSIS

10.6 g/l residual sugar . 5.6 g/l acidity . 12.5% alcohol by volume . contains sulfites

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We are both deeply rooted in our origins. Klara grew up with the cool and wild sites and the natural porphyry stone layers of Siefersheim. Simon grew up among the heat-storing, fertile, and limestone rich soils surrounding Wahlheim. It is our great fortune to be able to work with these individual terroirs. It motivates us and fulfills us as we craft this special character into our wines. The colour white in our label symbolises porphyry, the colour yellow stands for limestone.

Our wines of origin show the special character of each individual terroir. The limestone and porphyry soils create unique wines. They grow in the best and oldest vineyards. Our origin wines receive extra time in our cellars and the freedom to fully develop. Character, that remains over time.