

VDP. SEKT PRESTIGE

Blanc de Noirs Sekt brut Nature

No. 370



Precision craftsmanship, attention to detail and a tireless drive to discover new things have led us to realise a long-cherished dream: Our own sparkling wine production. Our sparkling wines of the highest quality are produced one hundred per cent by hand, with a great deal of patience and time. Carefully hand-picked grapes from the best vineyards are gently pressed and processed. After tirage, our sparkling wines mature on the lees for years before being riddled and disgorged by hand at the right time.

VDP.Sekt Prestige is certified according to the guidelines of the VDP.Sektstatut, which also applies the high quality standards that the association sets for its wines to the production of sparkling wine. It ensures that the quality and status of the sparkling wines in the VDP are clearly recognisable. Only sparkling wines that pass the strict quality criteria and tests, similar to the strict regulations of Champagne, may be labelled with VDP.Sekt Prestige.

WINE Méthode traditionnelle - now fully vinified at our winery. Pinot noir and Pinot meunier vinified white. Beautiful yellow stone fruit, very fine melting, hint of brioche, juicy freshness, full of finesse and bone dry.

VINIFICATION The grapes are carefully placed from the harvest boxes into the press basket and pressed under very low pressure. Only the middle press fraction is used and then stored in used wood for several years. The cuvée is carefully assembled from the base wines. After the tirage filling, the Blanc de Noirs sparkling wine is stored on the lees for at least 36 months and is then disgorged by hand without dosage at our winery.

FOOD RECOMMENDATION It is an excellent accompaniment to sushi, salmon, scallops and seafood of all kinds.

DRINKING TEMPERATURE 5 °C

ANALYSIS Alc 11,5 %vol, Acidity , Residual Sugar



VDP.WEINGUT

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