

SEKT

Cabernet Sauvignon Rosé Sekt brut

No. 390

Precision craftsmanship, attention to detail and the tireless urge to discover new things have led us to realize a long-cherished wish: Our own sparkling wine production. Our sparkling wines of the highest quality are made entirely 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 months and years before being shaken off and disgorged by hand at the right time.

WINE Méthode traditionnelle. Aromatic, fresh, fine fruit. Juicy, racy and polished at the same time. Berry-tart aromas of raspberry, some wild strawberry, redcurrant and a hint of green bell pepper on the finish. Elegant perlage.

FOOD RECOMMENDATION excellent with terrines, pâtés, vegetable quiche, grilled prawns

DRINKING TEMPERATURE 6 °C

ANALYSIS Alc 12,5 %vol, Acidity , Residual Sugar 4,0 g/l



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