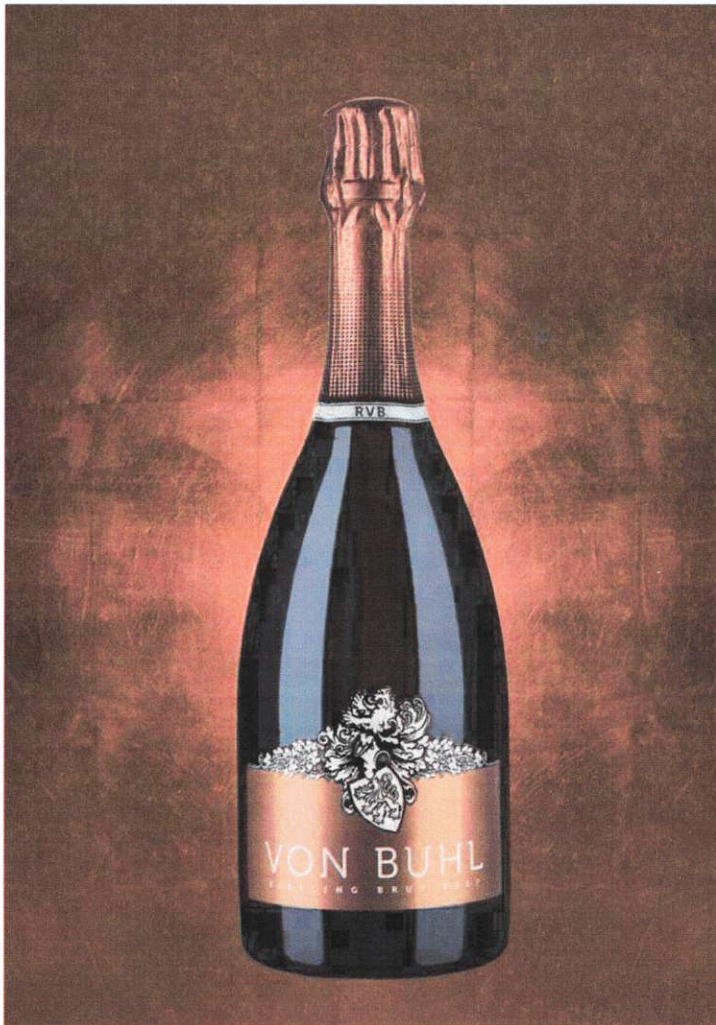


2017 VON BUHL RIESLING SEKT B.A. PFALZ BRUT



During the last few years we at Reichsrat von Buhl have created our own style in the sparkling wine range and we were able to achieve an inspiring level of quality that sets new standards. In the future it remains our endeavour to constantly improve and develop this niveau. The Grapes for this Riesling were selective handpicked. Only the first 50 % of the pressing - the Cuvée - is used for the sparkling wine and is pressed directly after a short maceration period. Only the best Riesling grapes (100 %) are pressed for this sparkling wine. The fermentation and maturation is partially in stainless steel and partially in double-piece barrels (2,400 litre). Afterwards the traditional bottle fermentation takes place for 20 months on the yeast.

SPARKLING WINE

Very clear, cool fruit and fine notes from brioche in the nose. Fresh acidity and firm on the palate with a creamy, spicy finish.

SOIL

Variegated sandstone, loess and limestone

HARVEST

Selective hand picking in the first week of September

YIELD

approx. 45 hl/ha

VINIFICATION

The base wine is fermented in big oak and stainless steel. Second fermentation inside the bottle with 20 months of yeast contact

CAN BE STORED

10 years after disgorging

FOOD PAIRING

Stained salmon with horseradish as well as beef tartar with capers an all salty dishes.

SERVING TEMP.

approx. 7 - 8°C

ALCOHOL

12.5 Vol. %

ACIDITY

6.7 g/l

RESIDAL SUGAR

6.7 g/l

ITEM NO

1817