

## 2010 REICHSRAT VON BUHL RIESLING SEKT B.A. BRUT

Fruity, light and with a citrus fragrance, Riesling Sekt Brut is the perfect opening to any celebration. The fruit aromas are caressed by a fine yeast bouquet, reminiscent of freshly baked bread. Suppleness, fruit and spirit are brought together on the palate.



**SOIL:** Predominantly variegated sandstone -, weathered soils

**HARVEST:** The base wines for our sparkling wines are as a rule harvested in the early phase of the harvest. To achieve a good degree of ripeness as early as possible, the vineyards are specifically maintained and worked with this requirement in mind.

**YIELD:** 50 hl/ha

**FINISHING:** Prompt processing and vinification coupled with very careful pressing, for which Reichsrat von Buhl has special pressing systems. 6 months after the harvest, it is poured into the sparkling wine bottle with subsequent fermentation in the bottle. The process of riddling and removing sediment is done completely in-house at the Reichsrat von Buhl estate.

**DURATION OF YEAST CONTACT:** At least 12 months on the yeast.

**RECOMMENDED DISHES:** Perfect aperitif - this sparkling wine will get any party going.

**RECOMMENDED TEMPERATURE:** approx. 6 - 7°C

**ANALYSIS VALUES:** Alc.: 12,7 %vol., A.: 11,2 g/l, RS: 9,9 g/l