36 | MONTHS ON THE LEES

RAUMLAND
SEKTHAUS – SEIT 1984

2019
RIESLING
– Tradition –



Riesling is definitely the most important grape variety in German viticulture and the flagship for our wine tradition. For this reason, we have high standards for our Riesling sparkling wines. The nose reveals fruity aromas of white vineyard peach, lime, and green apple. Despite 36 months of aging on the lees, it remains refreshingly youthful. On the palate, flavors of citrus fruits such as pomelo and apricot are present. Candied orange zest complemented by floral notes rounds out this sparkling wine. It is crisp, clear, and juicy! Lively fresh acidity, elegant creaminess, and minerality on the palate. The fine mousse reflects its pure liveliness. A great aperitif or, for example, a perfect accompaniment to baked tempura shrimp or sushi.

INTERESTING FACTS

GRAPE VARIETY
100% Riesling

MONTHS ON THE LEES
over 36 months

TERROIR
Shell limestone / Terra fusca

INIFICATION
100% stainless steel | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2019 -
Late bloom in mid-June | A dry winter and dry spring led to the development of small berries | Natural yield reduction due to a dry and warm summer | Onset of rain in late summer combined with cool nights slowed the ripening process | Yields were over 30 percent smaller than in previous years, with small berries, thick skins, and low juice yields | This resulted in excellent musts | Beautiful harvest conditions in September

HARVEST
September 2019

TIRAGE
April 2020

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut | 5 g/l

ACIDITY
7,4 g/l

ALCOHOL
12% Vol.

TRADITIONELLER SEKTMACHER

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