36 | MONTHS ON THE LEES

RAUMLAND
SEKTHAUS – SEIT 1984

NV
TRADITION
– Brut –



Our “Tradition Brut” represents for us the whole art of blending. A cuvée of different grape varieties, vineyard parcels or ageing styles. Each component adds another layer to the cuvée and gives it complexity. Notes of stone fruit and yellow fruit such as vineyard peach, as well as citrus, paired with a very subtle oak influence that shows itself in restrained aromas of sponge biscuit and toast.

Recommended as an aperitif or as a companion to lighter dishes such as fish or poultry.

INTERESTING FACTS

GRAPE VARIETY
Pinot Noir,
Chardonnay,
Pinot Meunier,
Pinot Gris

MONTHS ON THE LEES
over 36 months

TERROIR
Shell limestone

VINIFICATION
33% wooden barrel | 67% stainless steel | unfiltered | MLF | hand harvest | whole bunch pressing

PHILOSOPHY
Making Sekt is a craft and an art. Until the work is complete, it takes a great deal of patience and time. We make no compromises on the quality of our Sekts. That is why we select only the best sites and grapes, and every year we try anew to bring out the best that nature has to offer.

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut | 4,1 g/l

ACIDITY
8,1 g/l

ALCOHOL
12 % Vol.

TRADITIONELLER SEKTMACHER

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