90 | MONTHS ON THE LEES

RAUMLAND
SEKTHAUS – SEIT 1984

2015
CHARDONNAY
– RÉSERVE –



The excellent 2015 vintage allowed us to express the power and flavor of our grapes. This lemon-colored sparkling wine opens with an intense and really chalky Chardonnay bouquet that indicates complexity depth and finesse as well as concentration and perfect fruit ripeness. The bouquet reveals aromas of yellow fruits such as mirabelle, plums and vineyard peaches as well as citrus fruits, which point to an exciting and well-integrated acid structure. The long yeast maturation of over 90 months lends the wine subtle nutty notes. On the palate, the perlage provides a tingling and fine sensation. Our chalky soils in Rheinhessen and the gravelly soils around Bockenheim in Pfalz give this sparkling wine its lively complexity and powerful structure.

INTERESTING FACTS

GRAPE VARIETY
Chardonnay

MONTHS ON THE LEES
over 90 months

TERROIR
Gravel & brown loam

VINIFICATION
77% stainless steel, 23% wooden barrel | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2015 -
Mild spring, followed by a dry and hot summer | minimal leaf removal to maintain the finesse of the grapes | in September, the long-awaited rain came with falling temperatures, which stabilized the acidity levels in the grapes | picture-perfect harvest with an early harvest | will be remembered as one of the best vintages in recent decades

HARVEST
September 2015

TIRAGE
June 2016

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut | 4 g/l

ACIDITY
7,6 g/l

ALCOHOL
12% Vol.

TRADITIONELLER SEKTMACHER

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