90 | MONTHS ON THE LEES

RAUMLAND
SEKTHAUS – SEIT 1984

2016
CHARDONNAY
– RÉSERVE –



On the nose, a multi-layered interplay of aromas unfolds: yellow fruits such as mirabelle plum and quince, alongside delicate citrus notes and white blossoms. The long time on the lees shows in fine hints of vanilla, brioche, roasted almonds and hazelnuts. On the palate, this Sekt is powerful yet elegant, with a creamy texture, a fine, perfectly integrated perlage and harmoniously balanced acidity. Our chalky soils in Rheinhessen and the gravelly soils around Bockenheim in the Pfalz give this sparkling wine its lively complexity and powerful structure. This vintage Sekt has everything it needs to continue maturing for many more years under optimal storage conditions.

INTERESTING FACTS

GRAPE VARIETY
Chardonnay

MONTHS ON THE LEES
over 90 months

TERROIR
Terra fusca, loam and calcareous stone

VINIFICATION
79% wooden barrel, 21% stainless steel | unfiltered | MLF | hand harvest | whole bunch pressing

VINTAGE - 2016 -
2016 was not an easy year, but one that thrilled us with base wines full of character and clear definition. The conditions in autumn balanced out the challenges of spring – resulting in a vintage that leaves little to be desired in terms of class and elegance. For us, it's a year with edges, complexity, and great promise for the future.

HARVEST
September 2016

TIRAGE
June 2017

DISGORGED
See disgorgement point on the back of the bottle

DOSAGE
Brut | 3 g/l

ACIDITY
8,0 g/l

ALCOHOL
12,0 % Vol.

TRADITIONELLER SEKTMACHER

Sekthaus Raumland
Alzeyer-Str. 134 · 67592 Flörsheim-Dalsheim
info@raumland.de

Tel. +(49) 6243 90 80 70
Instagram / Facebook: Sekthaus Raumland
www.raumland.de

VDP.SEKTGUT