KRANZ

SEKT

Blanc de Noirs Sekt brut Nature



No. 370

5 °C

Precision craftsmanship, attention to detail and the tireless urge to discover new things have led us to realize a long-cherished wish: Our own sparkling wine production. Our sparkling wines of the highest quality are made entirely by hand, with a great deal of patience and time. Carefully hand-picked grapes from the best vineyards are gently pressed and processed. After tirage, our sparkling wines mature on the lees for months and years before being shaken off and disgorged by hand at the right time.

WINE Méthode traditionelle - now fully vinified at our winery. Pinot noir and Pinot meunier vinified white. Beautiful yellow stone fruit, very fine melting, hint of brioche, juicy freshness, full of finesse and bone dry.

FOOD It is an excellent accompaniment to sushi, salmon, RECOMMENDATION scallops and seafood of all kinds.

DRINKING TEMPERATURE

ANALYSIS Alc 12,5 %vol, Acidity , Residual Sugar



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