

VDP. SEKT

Blanc de Blancs Sekt extra brut

No. 380



Precision craftsmanship, attention to detail and a tireless drive to discover new things have led us to realise a long-cherished dream: Our own sparkling wine production. Our sparkling wines of the highest quality are produced one hundred per cent 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 years before being riddled and disgorged by hand at the right time.

VDP.Sekt Prestige is certified according to the guidelines of the VDP.Sektstatut, which also applies the high quality standards that the association sets for its wines to the production of sparkling wine. It ensures that the quality and status of the sparkling wines in the VDP are clearly recognisable. Only sparkling wines that pass the strict quality criteria and tests, similar to the strict regulations of Champagne, may be labelled with VDP.Sekt Prestige.

WINE Fresh start, fine flavour of Quince, pear and light stone fruit. With a creamy, soft perlage, but still very focussed and precise. It delights with fine, subtle brioche notes and flavours of ripe apple in the finish.

VINTAGE Selective, early hand-picking of the grapes into small 8kg boxes. From cool sites with calcareous soils.

VINIFICATION Gentle filling of the presses by hand and pressed as whole grapes at low pressures. Fermentation and ageing of the base wines without sulphur in used barriques. After tirage filling, 36 months storage on the lees and disgorged at the winery with 3g/L dosage.

FOOD RECOMMENDATION Goes perfectly with almond risotto with roasted beet and mushrooms and fish dishes

DRINKING TEMPERATURE 6 °C

ANALYSIS Alc 11,5 %vol, Acidity , Residual Sugar 3,0 g/l



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