

## VDP . SEKT

### CAB & PINOT rosé Sekt brut



No. 390 CP

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.

**WINE** Méthode traditionnelle. Aromatic, fresh, fine fruit. Juicy, racy and polished at the same time. Berry-tart aromas of raspberry, some wild strawberry, redcurrant and a hint of green bell pepper on the finish. Elegant perlage.

**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, 20 months storage on the lees and disgorged at the winery with 4g/L dosage.

**FOOD RECOMMENDATION** excellent with terrines, pâtés, vegetable quiche, grilled prawns

**DRINKING TEMPERATURE** 6 °C

**ANALYSIS** Alc 12,0 %vol, Acidity , Residual Sugar 4,0 g/l



VDP.WEINGUT

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