

BRAUNEWELL

SELZTAL IN RHEINHESSEN



RIESLING

BRUT // WINZERSEKT

Braunewell WINZERSEKT! Traditional grape varieties from the cool vineyards of the Selz Valley. Made according to the method of classic bottle fermentation, the champagne method. The special quality feature of our Sparkling Wine is the long yeast storage in the winery and the constantly fresh disgorging, so that the sparkling wine is never older than 3 months, when he leaves the winery. And so we are really proud to say that our sparkling wine deserves the name Winzersekt!

Braunewell // Riesling brut is the classic sparkling wine among the Bubbles.



// SEKT Fine, velvet perlage in the glass. In the nose, citrus notes and ripe apples alternate with the elegant yeasty note from the bottle fermentation. On the palate, fresh, invigorating peach notes, some apricot and ripe apples. Elegant terroir of strong limestone soils. Harmonious sweetness-acid game.



// SOIL Limestone and Limemarl



// HARVEST The grapes for this sparkling wine come from the first harvest weeks of our best Riesling plots and were selected at the beginning of October. Only healthy grapes will be chosen.



// YIELD 84 hl/ha



// CELLAR and STORAGE Quick fermentation in a stainless-steel tank, followed by storage on the yeast until the beginning of June.



// RECOMMENDATION Classic aperitif and toast to any solemn occasion!



// STORAGE CAPABILITY Sparkling wine should be drunk in the first year after disgorging. You can find the date on the bottle.



// DRINKING TEMPERATURE 8-9°C



// TECHNICAL DATES

Hersteller: Braunewell GbR // Am Römerberg 34 // 55270 Essenheim
Deutscher Sekt b.A. Rheinhessen // 0,75 L // contains sulfites
EAN Code 4260309950512