

BRAUNEWELL

SELZTAL IN RHEINHESSEN

PINOT NOIR ROSÉ

BRUT // SPARKLING WINE

Braunewell sparkling wine! Our sparkling wine of traditional grape varieties from our best vineyards is produced after the classic bottle fermentation, the champagne method.

The special quality feature of our sparkling wine is the long yeast storage in the winery and the fresh disgorging, so that the sparkling wine is never older than 3 months when it leaves the winery.

Braunewell // Pinot Noir Rosé sparkling wine is a classic among the sparkling wines.



// SPARKLING WINE Fine, velvet perlage in the glass. On the nose, citrus aromas and ripe apples alternate with the elegant yeasty flavours from the bottle fermentation. Fresh, invigorating peach aromas on the palate, some apricot and ripe apples. Elegant terroir flavours from strong limestone soils. Harmonious sweetness and acidity.



// SOIL Limestone, Limemarl



// HARVEST The grapes for this wine are coming from the first part of harvest of our best Pinot Noir sites and were selected at the beginning of October. Only healthy grapes are hand-picked for sparkling wine production.



// YIELD 75 hl/ha



// CELLAR and STORAGE Restrained fermentation in stainless steel tanks, followed by the storage on the full yeast until early June. Yeast storage in the dark, cool sparkling wine cellar until disgorging monthly.



// RECOMMENDATIONS Classic aperitif and suitable to every festive occasion!



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



// DRINKING TEMPERATURE ca. 6-8°C



// TECHNICAL DATES

Producer: Braunewell GbR, Am Römerberg 34, 55270 Essenheim
Deutscher Sekt // 0,75 L // contains sulfites
EAN Code 4260309950550