



2019 ERBACHER *Marcobrunn*

Radiant yellow in the glass. The nose characteristically reveals apricot and a hint of tropical fruit. A perfect balance of power and elegance – pure fireworks.

„This is how unique VAUX sparkling wines such as the Erbacher Marcobrunn [...] are created, which for us is one of the most elegant Riesling sparkling wines of all.“

GOURMETWELTEN, November 2022



FACTS

3010 – 0,75 L

RIESLING

SEKT B.A., RHEINGAU

LEES CONTACT: 58 MONTHS / DISGORGED ON: 04 FEBRUARY 2025

ALCOHOL: 12.5% – ACIDITY: 8,8 g/l – RESIDUAL SUGAR: 4.2 g/l

AGING POTENTIAL: 3-5 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

Pickled veal or Königsberger meatballs with capers – sounds simple, but tastes sensational. Also absolutely delicious with antipasti and (venison) ham.

SERVING TEMPERATURE: 6-8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*