



2019 GEISENHEIMER *Rothenberg*

Terroir-typical, full of grand finesse and enduring tension. Impetuous aromas reveal the terroir and bottle fermentation. After a while, it shows what it is: Rheingau Riesling at its best!

SINGLE SITE – 50-years-old rootstock – 1.400 grapevines

FACTS

3410 – 0,75 L

RIESLING

DEUTSCHER SEKT B.A., RHEINGAU

LEES CONTACT: 58 MONTHS / DISGORGED ON 04 FEBRUARY 2025

ALCOHOL: 12.5% – ACIDITY: 9,4 g/l – RESIDUAL SUGAR: 1,9 g/l

AGING POTENTIAL: 3-5 YEARS AFTER DISGORGING



LOVELY PAIRING WITH:

If you like down-to-earth food, try cooking a really tasty onion soup to go with Geisenheimer Rothenberg. To make it extra special: caviar!

SERVING TEMPERATURE: 6-8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*