



2018 ASSMANNSHÄUSER PINOT NOIR

Asurprise: ruby red in the glass. Sour cherries and almonds in the nose, and then a lively debate on the palate between the alternating poles of alcohol, tannins, and fruit — unbelievably different and special, unbelievably good.

An extraordinary sparkling delight with a loyal following.

FACTS



3610 – 0,75 L

PINOT NOIR

SEKT B.A., RHEINGAU

LEES CONTACT: 36 MONTHS

ALCOHOL: 12% – ACIDITY: 4.8 g/l – RESIDUAL SUGAR: 3.2 g/l

AGING POTENTIAL: 3-5 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

The insider's tip is duck — although we've also enjoyed it with braised ox tail as well. For those with a sweet tooth, don't miss pairing it with a slice of warm chocolate cake. SERVING TEMPERATURE: 6-8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*