

2022 Grüner VELTLINER

Likeno other sektinthe VAUX family,Grüner Veltliner presents aromas clearly shapedby the bottlefermentation: brioche, whiskey, grated apple. Challenging and thrilling!

„The rich Veltliner Sekt is one of our personal highlights.“
EICHELMANN

TRADITIONELLER SEKTMACHER

FACTS

5810 – 0,75 L

GRÜNER VELTLINER

DEUTSCHER SEKT

LEES CONTACT: 36 MONTHS

ALCOHOL: 12% vol – ACIDITY: 7.2 g/l – RESIDUAL SUGAR: 1,3

AGING POTENTIAL: 2–3 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

Outstanding with cured or smoked ham or a salami. Or go old school: Wiener schnitzel with capers, potato and pickle salad and a sardine — so delicious
SERVING TEMPERATURE: 6–8°

Traditional method — *All sekts are vintage* — *Always brut*