

*A different
shade of
RED!*

ASSMANNSHÄUSER *Pinot Noir*



Red sekt is a Rheingau tradition. We've been carrying this torch for decades: the Spätburgunder grapes are harvested in Assmannshausen, skin fermented into red wine, and then run through traditional bottle fermentation.

FACTS

VARIETY: Pinot Noir

SEKT IDEA: Challenging, yet well worth it: ruby red and sparkling in the glass. Spätburgunder in the nose, and invigoratingly structured on the palate. A different shade of red wine, indeed!

NICE TO KNOW: Pro tip: the Assmannshäuser pairs beautifully with duck. For those with a sweet tooth, don't miss pairing it with a slice of warm chocolate cake.



*Traditional
method*



*All sekts
are vintage*



*Always
brut*

NOTES

