



2017 RHEINGAUER *Réserve*

Delicate concentrated fruit reminiscent of ripe apricots, with hints of toasted wood and cool spice. The creaminess on the finish follows a ravishingly sparkling appearance on the palate.

„The sparkling wine is blessed with a lot of freshness and enormous length.“ VINUMSEKTAWARD, 2022



FACTS

3010 – 0,75 L

RIESLING

SEKT B.A., RHEINGAU

LEES CONTACT: 58 MONTHS

ALCOHOL: 12.5% – ACIDITY: 9,0 g/l – RESIDUAL SUGAR: 1.9 g/l

AGING POTENTIAL: 3-5 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

Do you know a real spaghetti carbonara? A real dream in combination with the Rheingauer Réserve. But also just perfect for summery light cuisine.

SERVING TEMPERATURE: 6-8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*