



## Sekt Brut MV

Balthasar-Ress

**Winemaker:** Christian Ress **Region:** Rheingau, Germany

**Grapes:** Riesling (100%)

**Profile:** The Riesling Sekt brut presents itself with a light lime green color in the glass. The nose reveals distinct tones of lemon and floral freshness. On the palate, these aromas continue along with green apple and a slight yeasty note, due to the long aging on the lees. This wine convinces even the biggest skeptic that Sparkling Riesling is a serious player in the future of bubbles.

**Grape Growing:** The grapes come from several Rheingau sites. The Rheingau stretches along the Rhine in the cold shelter of the Taunus Mountains in the form of hilly vineyards. Due to the proximity to the river, the loamy and clayey vineyard soils are interspersed with gravel and sand. But also marl and loess can be found again and again. In Rüdesheim and at the high altitudes of the Rheingau, in Kiedrich and in Rauenthal, quartzite and slate weathered soils predominate for the most part. The Rheingau soils leave their signature in the wine in the form of fine melting and minerality. The grape harvest was carried out by selective hand harvesting in several passes.

**Winemaking:** The base wines are aged in temperature-regulated stainless steel tanks. The sparkling wines from Balthasar Röss are all produced using the traditional bottle fermentation method, as is the case with Champagne. In this process, the base wine is filled into the bottle together with the tirage, a mixture of yeast and sugar, and tightly sealed. A second fermentation takes place, producing the byproducts of heat, alcohol, and carbon dioxide. Heat goes out through the bottle, the alcohol increases from around 9-10% to 12-13% and the CO<sub>2</sub> is trapped inside the wine forming the bubbles that make it sparkle. After a 15-month period of sitting on the lees, the wine is vinified to the Brut style.

**More About the Wine:** Sekt was not always seen as a high quality sparkling wine. In fact, German Sekt was often lumped into the same category as everyday Prosecco. With Germany having more and more success with high quality Traditional (Champenoise) Method wines our [www.blisswineimports.com](http://www.blisswineimports.com)

**Alc:** 12.5%

**TA:** 7.2 g/L

**RS:** 7.5 g/L

**Soil:** loess loam, limestone

**Altitude:** 80-300m (262-984 ft)

**Pairing:** Strawberries, Tomatoes, Shrimp, Lean Sashimi, Rose Water, Strawberry Baked Alaska

**Complimentary Cuisines:** Japanese, Vegetarian, Dessert