

MAXIMIN GRÜNHaus  
WEINGUT DER FAMILIE VON SCHUBERT



2016 MAXIMIN GRÜNHaus RIESLING SEKT BRUT

Grape variety	Riesling
Taste	brut
Vintage	2016
Alcohol	12,5 Vol. %
Residual Sugar	9,3 g/l
Acidity	5,9 g/l

**RIESLING SEKT BRUT**

We use only grapes from our monopole vineyards for our Riesling Sekt brut. Following the first fermentation, the base wine undergoes a traditional secondary in-bottle fermentation (known as méthode champenoise).

This helps develop the fine mousse and brioche aromas that beautifully complement the typical crisp and lively qualities for which the Riesling is known. Finally, a dosage is applied to lend the sparkling wine its wonderful fruit.

We use exclusively Grünhaus Kabinett wines to ensure that the authenticity and character of the wines shine through in full.

**Tasting Notes**

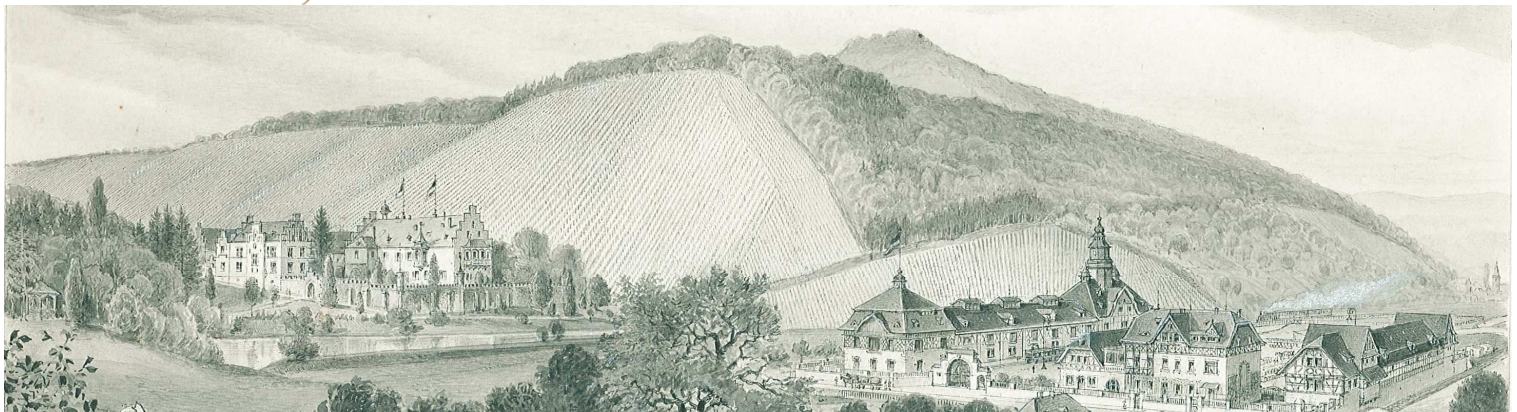
The wine develops a fine mousse on the palate which enhances the elegant feel of fruits and minerals in the finish

**Food Pairing**

A great aperitive, goes well with seafood



VDP. DIE PRÄDIKATSWINGÜTER DIE GÜTER.DE



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