



Expertise



2018 Rausch Sekt Brut nature

Vintage: 2018
AP.No.: 16-23
Soil: Devonian slate & diabase
Harvest method: 100 % hand-picked

Origin of Grapes: 100 % estate grown
Vinification: 100 % in neutral Fuder barrels,
48 months yeast aging
Wine style: Brut nature
Classification: VDP.SEKT.PRESTIGE

Tasting notes

Our grape harvest in 2018 began with gathering healthy, aromatic grapes for our sparkling wine. We were in close contact with the globally renowned sparkling wine expert Volker Raumland from Flörsheim-Dalsheim and discussed extensively about the right harvest time, the quality of the grapes, and which part of the pressing fraction is optimal for our sparkling wine. This base wine for our sparkling wine from our VDP.GROSSE LAGE "Saarburger Rausch" was aged in traditional oak barrels according to our long-standing winery history.

The Raumland family then handled the sparkling process for us. After 48 months of yeast aging, we are very pleased to present this VDP.SEKT PRESTIGE. Without any dosage, it impresses with its balance between pressure and elegance. It is profound, with an extremely fine effervescence. The creamy character combines with a certain freshness and invigorating precision.

Analyses

Alcohol	12,0 vol %
Residual sugar	1,2 g / l
Total acidity	6,7 g / l

Pairing

As an aperitif; for mildly acidic desserts, with veal rolls (filled with green asparagus and goat cream cheese)

