

RIESLING SEKT BRUT - ANDREAS BENDER

Mosel



CLASSIFICATION: Mosel QbA

BLEND: Riesling

WINEMAKER: Andreas Bender

VINEYARD: _____

Grapes are picked from the steep vineyards of the Mosel, planted on red shale soils. Vines are trained in Guyot.

VITICULTURE: _____

Viticulture is sustainable, no herbicides or pesticides are used.

WINEMAKING: _____

Grapes are picked early and hand-harvested as whole bunches. The first fermentation occurs in temperature-controlled stainless steel tanks with native yeasts. The fermentation is stopped by chilling and filtration of the base wine once residual sugar hits 24 grams. After tirage the wine spends 15 months on lees in bottle, with no sugar or dosage added. It is bottled as a Brut, but contains just 4-6 grams of residual sugar.



WEBSITE: <http://www.bender-wine.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A citrus and green orchard-fruit lead Sekt with gently yeasty, umami notes and some candied orange peel on the finish. A brilliant aperitif wine.