



VON BUHL RESERVE BRUT

This is our signature Sekt, a classic non-vintage brut with a high percentage of reserve wines – thus the name.

It is a blend of Weißburgunder (pinot blanc) and Chardonnay, partially fermented and aged in stainless steel, partially in what we call Doppelstück, a 2,400 litre wooden cask. All base wines stay on full lees for a very long time and are only racked right before blending and bottling for the second fermentation inside the bottle.

Like all von Buhl wines and sparkling wines we try to keep the levels of residual sugar down. So even if it says “brut” on the label, we could easily write “extra brut”, the sugar level is 5g per litre in the Reserve brut.

Alcohol: 12.5 % vol

Acidity: 9.5 g/l

Residual sugar: 5.4 g/l

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