

## VON BUHL RESERVE SEKT B.A. PFALZ 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.

### SPARKLING WINE

Immediately in the glass (ideally a white wine glass!) flows a beguiling scent of juicy Williams Christ pear, tangerine and hazelnut flow directly to your nose. Delicate creamy texture, powerful, very well integrated acidity with long lasting finish.

### SOIL

Variegated sandstone, loess and limestone

### HARVEST

Selective hand picking

### YIELD

approx. 45 hl/ha

### VINIFICATION

The base wine is fermented in big oak and stainless steel. Second fermentation inside the bottle with 20 months of yeast contact

### CAN BE STORED

10 years after disgorging

### FOOD PAIRING

An ideal aperitif that loves food

### SERVING TEMP.

approx. 7 - 8°C

### ALCOHOL

12.5 Vol. %

### ACIDITY

7.7 g/l

### RESIDUAL SUGAR

3.8 g/l

### ITEM NO

2013