



STEITZ

SEKT NACH TRADITIONELLER METHODE

Pressed from grapes of our very best single vineyard sites



2017



Rheinessen



Spätburgunder | Weissburgunder



Volcanic rock



Stainless steel tank and barrique barrel | 9 month on the lees | traditional bottle fermentation



12,5 %vol | Alcohol
2,0 g/l | Residual sugar
7,0 g/l | Acidity



Sulfites



104 | STEITZ order number



4260151049303 | Bottle
4260151049365 | Case



Attractive bouquet of yellow fruit with a precise presentation. Delicate notes of freshly-baked white bread. Brilliant, clear and bent on giving joyful pleasure. The initial impression on the palate is tangy, with a fine mousseux and brimming over with joy. Very well integrated acidity and fruit reduced to the essentials. Delicate tannins give it a smooth structure.



A sparkling wine that is perfect as an aperitif as well as a food companion. It's a great solitaire with crackers, the choicest ham and grilled chicken, but also well suited to more elaborate dishes such as grilled fish or veal ragout.



Perfect for consumption now and until 2022



8° - 10° Celsius | 46° - 50° Fahrenheit



Classic tulip glass or classic flute