



STEITZ

SEKT NACH TRADITIONELLER METHODE

Pressed from grapes of our very best single vineyard



2020



Rheinhessen



Weissburgunder



Clayey sandstone



Wooden barrel | 22 month on the less | traditional bottle fermentation



12,5%vol | alcohol
1,5 g/l | residual sugar
7,0 g/l | acidity



Sulfites



104 | STEITZ order number



4260151049501 | bottle
4260151049563 | 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.



Now until 2025



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



Classic tulip glass or classic flute