



2018 SCHARZHOFBERGER Riesling Sekt Brut Saar

Profile

A noble aperitif with the finest mousseux, which introduces every particularly valuable moment and rounds off gracefully as a digestif.

12,5 %vol. Alkohol 5,5 g/l Restzucker 5,6 g/l Säure

Fine with...

Goes well with a variety of canapés, filled puff pastry pockets, baked and fresh oysters, mussels, crustaceans and caviar.

Philosophy

Passion and perfection in viticulture, selective hand picking, passion and experience in vinification in the cellars of Schloss Marienlay, refined over many months by means of TRADITIONAL BOTTLE FERMENTATION.

VDP.GROSSE LAGE®

SCHARZHOFBERGER from the SAAR: one of the most famous origins worldwide!

VINTAGE

The year started very wet with what seemed like three months of non-stop rain.

Spring was warm and dry – ideal conditions for an early bud burst.

Continuation: In Summer weather improved day by day. Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed.

When harvest-time came nature spoiled us with heavenly conditions and a “golden autumn”. Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites. The extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

Summary: A sun-blessed year of superlatives!

