

Expertise

Pinot Sekt brut

Origin: Moselle

Plot: Former Moselle floodplains, sandy gravel

Grape variety: Sauvignon Blanc

Category: Sparkling wines

Article number: 30

EAN Bottle: 4260126733008

Sparkling wine at Weingut Ludwig: The traditional sparkling wine production using classic methods has a long tradition at Weingut Ludwig. Absolutely healthy, selected grapes form the basis. After the second fermentation in the bottle, the sparkling wines are refined through a minimum of 18 months of yeast aging. This creates a harmonious mouthfeel and captures the carbonation. Afterward, the bottles are hand-riddled to remove the yeast sediment in the typical pupitres and further processed with the utmost care.

Description: (Weinplus 87 points, very good): Yeasty and distinctly herbal, quite fresh citrus aroma with a hint of passion fruit and floral nuances. Nutty, yeasty, and slightly buttery on the palate, sweet fruit, some grip, medium-fine mousse, candied notes on the palate, herbal spice, a hint of dark berries, has grip, good sustainability, some power, good to very good finish.

Recommendation and Analysis:

Serving temperature: 7-11°C

Alcohol: 12,5 %vol

Residual sugar: approx. 4 g/l

Acidity: approx. 5,5-6 g/l

Packaging and Presentation:

Bottle shape: Tapered bottle, Antique Green

Closure: Cork

Volume: 750ml

Bottle weight (empty): 775g

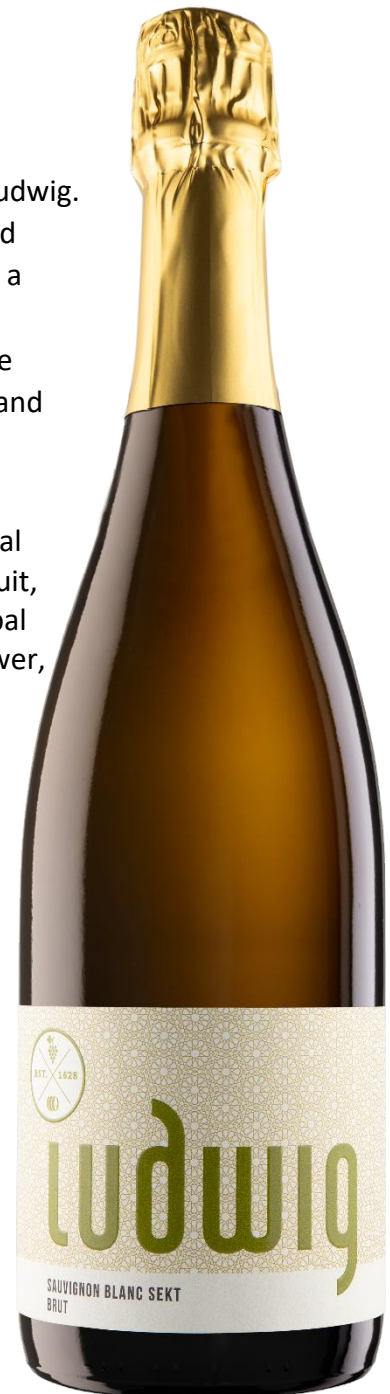
Bottles per carton: 6

Carton weight: 9,80kg

Cartons per pallet: 60



LUDWIG



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