

## 2016 VON BUHL ROSÉ SEKT B.A. PFALZ BRUT



During the last few years we at Reichsrat von Buhl have created our own style in the sparkling wine range and we were able to achieve an inspiring level of quality that sets new standards. In the future it remains our endeavour to constantly improve and develop this niveau. The Grapes for this rosé were selective hand-picked. Only the first 50 % of the pressing - the Cuvée - is used for the sparkling wine and is pressed directly after a short maceration period. Only the best Pinot Noir grapes (100 %) are pressed for this rosé. The fermentation and maturation is partially in stainless steel and partially in double-piece barrels (2,400 litre). Afterwards the traditional bottle fermentation takes place for 20 months on the yeast.

### SPARKLING WINE

Red berries, rosebuds and brioche in the nose. Creamy texture with a fresh acidity and a long lasting finish.

### SOIL

Variogated sandstone, loess and limestone

### HARVEST

Selective hand picking in the first week of September

### 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

This rosé is particularly suitable as an aperitif, but it also fits to all dishes, which are also recommended for a pinot noir.

### SERVING TEMP.

approx. 7 - 8°C

### ALCOHOL

12.5 Vol. %

### ACIDITY

4.9 g/l

### RESIDUAL SUGAR

4.6 g/l

### ITEM NO

1916