



## ALDINGER BRUT NATURE

WINZERSEKT

EXTRA BRUT

2017

**Klassifikation** KEINE  
**Rebsorte** WINZERSEKT  
**Gärung** traditional bottle fermentation

**Alkohol** 12 %VOL  
**Restzucker** 3,4 G/L  
**Säure** 9,1 G/L  
**Ausbau** Sparkling base wine matured in barrique barrels for 10 months

**Trinktemperatur** 8-12 °C

**Lagerfähigkeit** bis 20

This special sparkling wine is produced using the traditional bottle fermentation method. After fermentation and ten months of ageing in used barrique barrels, the base wine was bottled for a second fermentation in June 2018. Only 1450 bottles of the 2017 vintage were riddled by hand. After five years on the lees, this sparkling wine was disgorged in July 2023. The 2017 vintage presents itself with wonderful power and radiant freshness. The finest Breton pome fruit aromas and a structuring tannin network are caressed by a charming perlage. Blend: 38% Chardonnay | 31% Pinot Noir | 31% Pinot Meunier

