



## **GROSSE CUVÉE**

KREATION ALDINGER WÖHRWAG  
EXTRA BRUT

2008

**VDP.-CLASS** Grosse-Lage

**GRAPE VARIETY** Kreation Aldinger Wöhrwag

**FERMENTATION** traditional bottle fermentation

**ALCOHOL** 12 %VOL

**RESIDUAL SUGAR** 4,7 G/L

**ACIDITY** 7,5 G/L

**SERVE TEMPERATURE** 6-8 °C

**STORAGE PROPERTY**

An elegant and silky sparkling wine produced in champagne style. A blend of 93% Pinot Noir and 7% Pinot blanc give this sparkling wine its noble character. After five years of "sur lie" maturation in the bottle, this special sparkling wine has developed its fine perlage and a very smooth mouthfeel. Aromas of brioche, apples, pears and walnuts alongside some vanilla and citrus can be found in the nose. On the palate, the Grosse Cuvée is fresh and crisp with a long finish. It makes a perfect companion vor oysters and seafood in general or simply as an extraordinary aperitif.

