



Majorat

CLASSIFICATION	Sekt
PRÄDIKAT	Sekt bA
TASTE	brut
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	13,0 % Vol
RESIDUAL SUGAR	10,7 g/l
ACIDITY	6,1 g/l

PROFILE

Fine fruit and yeast notes on the nose. Lots of fruity zip on an otherwise dry palate. Great finesse with well-integrated acidity. Fresh yellow-fruit notes of apricot, mirabelle and pear bring balance to the overall composition. This Riesling Sekt not only works as an aperitif, but also as a sophisticated accompaniment to food.

RATINGS

Gault & Millau, German Sparkling Wine Mosel - Top 10

PAIRS BEAUTIFULLY WITH...

Classic shellfish cocktails as well as Parmesan or mushroom risotto. Antipasti, fricassée, and veal liver with sage also work well.

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 Trockenbeereauslesen – 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!