

## Expertise

# Pinot sparkling wine brut

Origin: Moselle

Parcel: Former Moselle floodplains, sandy gravel

Grape variety: Pinot Blanc & Pinot Gris

Category: Sparkling wines

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Sparkling wine at winery Ludwig: The traditional sparkling wine production process at winery Ludwig has a long-standing tradition. 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 carbon dioxide. Afterwards, the bottles are hand-riddled to remove the yeast sediment in the typical pupitres and further processed with the utmost care.

Description: The velvety blend of white and gray Pinot Noir develops into a creamy sparkling wine with a fascinating mousseux after the second fermentation. In the nose, there's an exciting blend of fruity grape aromas and the fermentation aromas from the sparkling wine process. Pleasantly dry on the palate, with gentle acidity and a very nice 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: Schlegel bottle

Sparkling wine, Antique green

Closure: Cork

Volume: 750ml

Empty bottle weight: 775g

Bottles/carton: 6

Carton weight: 9.80kg

Cartons/pallet: 60

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