

Expertise



Riesling Sparkling brut

ludwig

Origin: Moselle

Parcel: Approximately 50% former Moselle floodplains, approximately 50% steep slope

Grape variety: Riesling

Category: Sparkling wines

Article number: 13

EAN bottle: 4260126731301

Sparkling 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 fruit-forward Moselle sparkling wines offer a sparkling alternative in the world of sparkling wines. The clear, fine fruit aromas of our Riesling wines are retained even during sparkling wine fermentation. Thus, an impressive, innovative generation of sparkling wines was created: delicate Riesling character, finely sparkling freshness of sparkling wine, and the velvety richness of the sparkling wine lees.

Weinplus.de 2022: Cool, fresh herbal citrus nose with yeasty and delicate floral aromas. Sweet-bitter fruit with yeasty, nutty, and herbal notes, a bit floral, a hint of licorice on the palate, medium-fine mousseux, a touch of dark berries, good finish.

Recommendation and Analysis:

Serving Temperature: 7-11°C

Alcohol: 12.5% vol

Residual Sugar: approx. 8 g/l

Acidity: approx. 7 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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