

2020 Riesling Sekt Brut Nature

W2207

Sparkling Project

This Riesling *Brut Nature* is a sparkling project from Eva Clüsserath-Wittmann (WEINGUT ANSGAR CLÜSSERATH, MOSEL) and Philipp Wittmann (WEINGUT WITTMANN, RHEINHESSEN).

The hand-picked grapes came from Eva's Trittenheim slate soils and provided the basis for the sparkling. The base wine was vinified in the traditional 1200L barrel in Westhofen at the WITTMANN winery. After the spontaneous fermentation by natural yeasts, the second fermentation in the bottle followed. The Riesling *Brut Nature* wine matured on the yeast for 21 months before being disgorged in March 2023.

Tasting Notes

fine perlage – apple – brioche

Alcohol 11,5%

Variety Riesling

