

TIRUS SEKT 2018 Blanc de Blanc Extra Brut

Traditional bottle fermentation



DESCRIPTION

Clear, golden yellow color with very fine, creamy perlage.

Immensely layered and complex bouquet, with fruity notes of peach and melon paired with balsamic aromas of toast, caramel, vanilla and brioche

Very dry, an incredibly fine, almost foamy mousseux, a balanced fresh acidity with a lot of tension, a very lean, mineral body with amazing length and high balance

SPECIAL FEATURES

Vinification: stainless steel tank, traditional bottle fermentation

Cuvée of Chardonnay and Pinot Blanc

From different plots of the Siefersheimer vineyards, skeleton-rich gravel and clay soils with porphyry rock in the subsoil.

 Säure
 9,8 g

 Restzucker
 0,4 g

 Alkohol
 12 Vol. %



