



WEINGUT JÜLG

RIESLING BRUT

ABOUT

In addition to origin, craft and time play an important role in Riesling sparkling wine. Pure hand-picking of only healthy grapes, aging partly in wooden barrels, traditional bottle fermentation and disgorged after 60 months in May 2023.

TASTING NOTES

Fine aromas of green apple and pepper. The perlage is wonderfully delicate and nestles gently on the palate. After 5 years of aging on the lees, it shows subtle hints of candied orange zest, underlined by floral notes. It's crunchy and juicy at the same time! The finish is long, refreshing and animated.

FOOD PAIRINGS

Seafood, poultry, meats, vegetables, cheeses and fruits.

VINIFICATION

Pure hand-picking of only healthy grape material. Partly aged in wooden barrels. Traditional bottle fermentation. Yeast storage of 60 months.

GRAPES | Riesling

STYLE | Brut

SOIL | Limestone

LOCATION | 50% DE / 50% FR

ALCOHOL | 12.5%

ACID | 6.6 g/L

RESIDUAL SUGAR | 6.9 g/L

ALLERGENS | Sulfites



VDP. DIE PRÄDIKATSWEINGÜTER