

# Bernhard 2019 Riesling Sekt Brut

WineWise Code	GCB-RSK19
Country	Germany
Region	Rheinhessen
Color/Style	Sparkling
Farming Practices	Conventional
Varieties	100% Riesling
ABV	13
Residual Sugar	12
Acidity	7.2
Case Size	12x750
Pricing	NET
Bottling Date	22-Jun-20
Disgorgement Date	25-Feb-23
Maceration	12 hours
Fermentation Vessel	Stainless Steel
Aging Method	Stainless Steel
Filtered	No
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes, 32/141
Soil Type	Loam, Clay
Elevation (meters)	240
Vineyard Aspect	East
Vine Age	40
Yields (hl/ha)	70
Picking	Hand-harvested
Annual Production	1670 bottles

## Notes from the producer:

The winery places a strong emphasis on the appreciation of its terroir, aligning its benefits with a keen commitment to quality. In spring, the grape vines undergo their initial pruning, followed by a second cut during the summer when the grapes begin to ripen. The "green harvest" in August involves the reduction of leaves and removal of immature fruit, channeling the vine's energy towards the carefully selected remaining grapes. Harvesting of sound grapes occurs from September to October, with a meticulous triage based on quality.

Situated in a region with an orientation between south-east and south-west, the vineyards enjoy an optimal sun exposure. During the fall, a gentle mist often hovers over the hilly slopes of the Mainz Basin, a geological feature of the area, preventing the grape fields from succumbing to freezing temperatures. This microclimate, coupled with a diverse range of soils surrounding the village, contributes to the distinctive character of the wines —fruity, spicy, and full-bodied. A constant pursuit of harmony and a well-defined aromatic structure guides the winemaking process. This journey begins with meticulous clearing, followed by maturation in steel, oak, or barrique barrels sourced from France.



## WineWise Notes:

The Germans drink more bubbly per capita than anyone else on earth, but little of it is as fine and delicious as this one. Most producers farm out its elaboration to specialist houses, but Hartmut has long been a master of the champagne method and makes his Sekts himself. This bottling was on the lees for some 30 months, and the luxurious dosage is a Beerenauslese! We skipped 2018, whose power did not serve the Sekt genre well, we thought, and waited for this more moderate and intensely aromatic version instead.

