

SPARKLINGS - GERMANY (●●●)

SPECIFICATIONS (What you have to know)	COUNTRIES, REGIONS, DISTRICTS Sekt: Riesling Sekt, other German Sekt
DEFINITION	Sekt: sparkling wine (can include imported wine) Deutscher Sekt: sparkling wine made from German grapes .
WINE MAKING	SEKT Base wine: 90% Sekt made from French, Italian or non German still wines. Tank method Styles: mostly dry (Trocken) or medium dry (Halbtrocken). Usually inexpensive . DEUTSCHER SEKT Base wine: solely German wine mainly from Riesling, Chardonnay or Pinot Noir . Higher quality with wines carrying name and vineyard of origin + vintage + variety Made by Sekt manufacturers or by estate (if so, usually bottle fermented)
TRADE	375million bottles/year 94% Sekt (85% white)
COURSE TASTING NOTES <i>Classic Riesling Sekt should have a pale yellow colour. No yeast notes (>charmat). Medium + intense notes of ripe pear, citrus, mint, petroleum (> Riesling). Dry, high acidity, medium – alcohol, medium + long.</i> <i>Classic Pinot Noir Sekt should have a pale yellow colour. Medium + intense nose of toasted bread, lemon, melon, vanilla, coconut, blackcurrant. Dry, full-bodied, high acidity, fine bubbles.</i>	



