

Germany, Rheingau

## BARTH PINOT ROSÉ BRUT

"Copper red quality sekt"

### Story

Barth's wines are made with respect for nature and for preserving tradition. The wine is from fully matured Pinot Noir grapes, the best of which are hand-picked for the wine. The grapes get a short maceration to achieve a beautiful rose colour. The wine is then made using the classic sparkling wine method and matures for 24 months with yeast lees.

### Producer

"Rheingau is one of the world's most renowned wine regions, known for producing some of Germany's finest wines. In the heart of Rheingau, where the river makes a curve and vineyards are on south-facing slopes, Johann Barth began cultivating grapes in the sun-drenched hills of Hattenheim in 1948. His son Norbert transformed the place into a full-fledged winery in 1973. Norbert's daughter Christine married the talented oenologist Mark, who took the family name to continue the estate's traditions. Since 2010, they have modernized the estate extensively, and Barth's wines have received widespread acclaim. Riesling white wines are considered the kings of Rheingau, but alongside their production, Barth is a leading producer of traditional sparkling wine, Sekt. Customers highly appreciate them, from Lufthansa to Michelin-starred restaurants. Mark and Christine Barth's estate now spans 18 hectares, primarily cultivating Riesling (83%), along with Pinot Noir (12%) and Pinot Blanc. The grapes are grown biodynamically, and the estate is a member of both the VDP organization, representing Germany's finest estates, and the Charta association."

**COLOR** Copper red colour. Exceptionally small bubbles

**AROMA** Red currants on the nose, pomegranate, dried strawberries, marzipan, rosé pepper and toatiness

**TASTE** Extra dry, refined and acidic, multidimensional, currants, almond notes, baked with mineral notes. An elegant, refined, gastronomic flavour

**TIPS FOR USE** Vinous, refined sekt is at its best as a partner for quality dishes. White meat, birds, different stylish appetisers and appetisers, oily fish, shellfish, quality salads and sheep milk cheeses are all good choices.

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|------------------------|-------------------------|
| <b>WINE TYPE</b>       | Sparkling Wines         |
| <b>GRAPES</b>          | Pinot Noir 100%         |
| <b>MANUFACTURER</b>    | Wein- und Sektgut Barth |
| <b>ALCOHOL CONTENT</b> | 12%                     |
| <b>SUGAR CONTENT</b>   | 9 g/l                   |

|                       |              |
|-----------------------|--------------|
| <b>PACKAGE SIZE</b>   | 6 bottle(s)  |
| <b>BOTTLE CLOSING</b> | Natural cork |
| <b>BOTTLE SIZE</b>    | 0,75 l       |
| <b>PRODUCT NUMBER</b> | 194003       |

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BARTH  
WEIN- UND SEKTGUT

