

CARL EHRHARD

W E I N G U T

Wine:	2005er Carl Ehrhard Rüdesheimer Pinot Sekt b.A. Brut
Cellarman:	Carl Ehrhard
Grape variety:	100% Spätburgunder Blanc de Noir
Must weight:	96° Oechsle
Harvested:	13.10.2005
Alcohol:	12.5% Vol.
Acidity: 7	.5 g/l
Residual sugar:	8.0 g/l

Vinification: A high-quality Spätburgunder Blanc de Noir from the single Bischofsberg vineyard site was used to produce this sparkling wine. The basic wine was harvested extremely early to preserve the playfulness and refreshing acidity of the Pinot and avoid a predominance of excessive alcohol.

The sparkling wine was produced in special, small 2000 litre fermentation tanks under ideal conditions.

Tasting notes: A Pinot sparkling wine of the very highest quality, which radiates the quite unique sensuality of a sparkling wine. It sets the hearts of women racing and arouses the passions of men. The ideal prelude to a rousing get-together with friends and the perfect accompaniment to receptions and festive occasions.