



Frank John

Das Hirschhorner
Weinkontor

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RIESLING Brut – 41 –

The grapes for our sparkling wine grow on old Riesling vineyards and are produced by whole-cluster pressing and long aging processes in special Palatine barrels. The secondary fermentation of the basic wine follows the classic traditional method with a minimum of 36 months on the lees, giving the sparkling wine its filigree Riesling aroma. After riddling and disgorging, the bottles get a dosage of about 8 g to balance the elegant, well integrated acidity of the Riesling. As a result of the classic aging method, our sparkling wines always display fine bubbles that perfectly underline their mineral nuances.

Vintage 2010 Brut – 41 months on the lees

alk 12,0%



Slow Food®

DE-ÖKO-003
EU Landwirtschaft