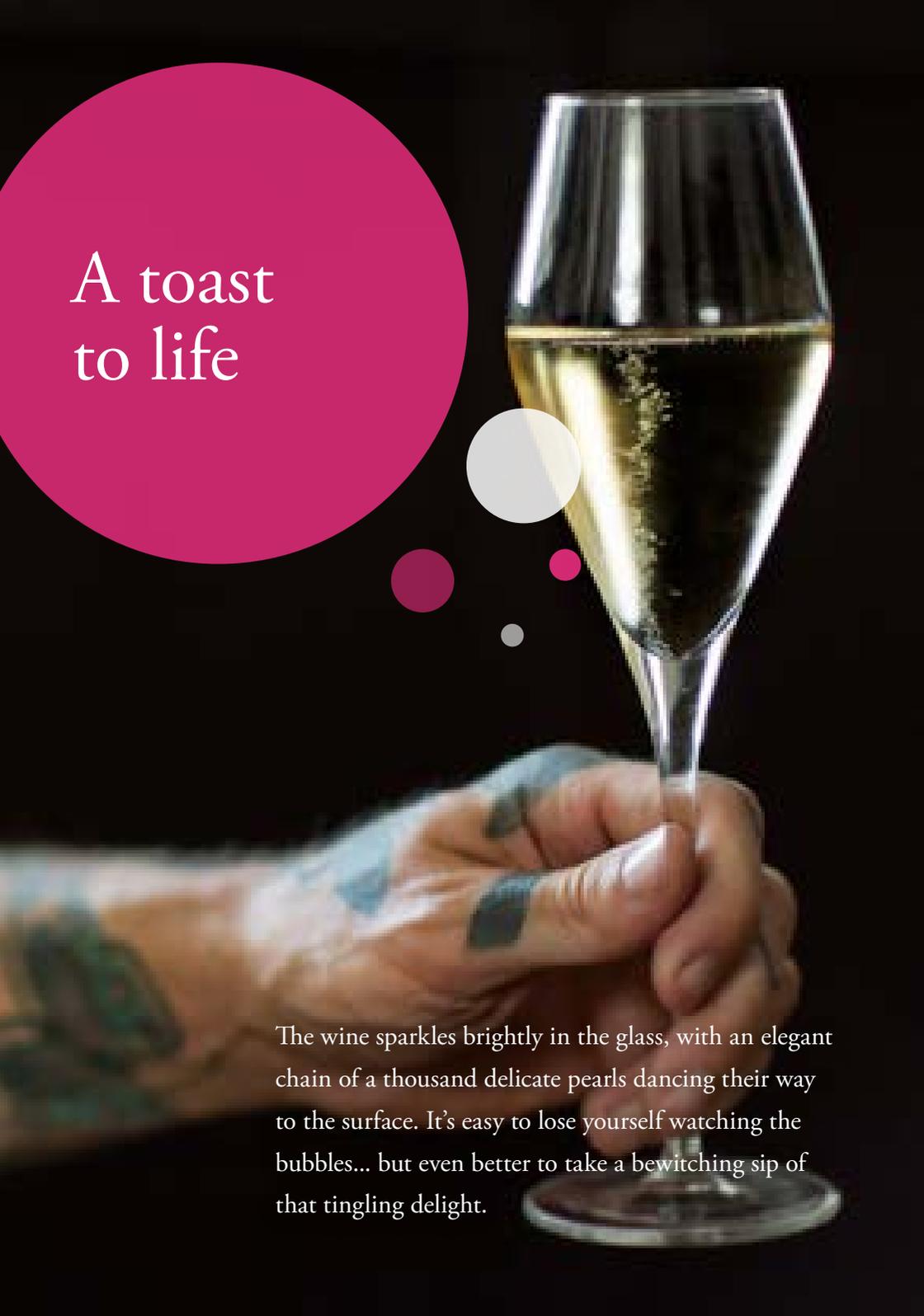


Winzersekt

Add some sparkle
to your life



Wines of
Germany



A toast to life

The wine sparkles brightly in the glass, with an elegant chain of a thousand delicate pearls dancing their way to the surface. It's easy to lose yourself watching the bubbles... but even better to take a bewitching sip of that tingling delight.

May your joy bubble over

Sparkling wine, commonly known as 'Sekt' in German, is a favorite companion to all of life's highlights. Whenever two people are joined with an 'I do,' wherever families gather festively, glasses are raised for an anniversary or in toast of a personal success – when an occasion calls for celebration, a glass of sparkling wine invariably makes it better.

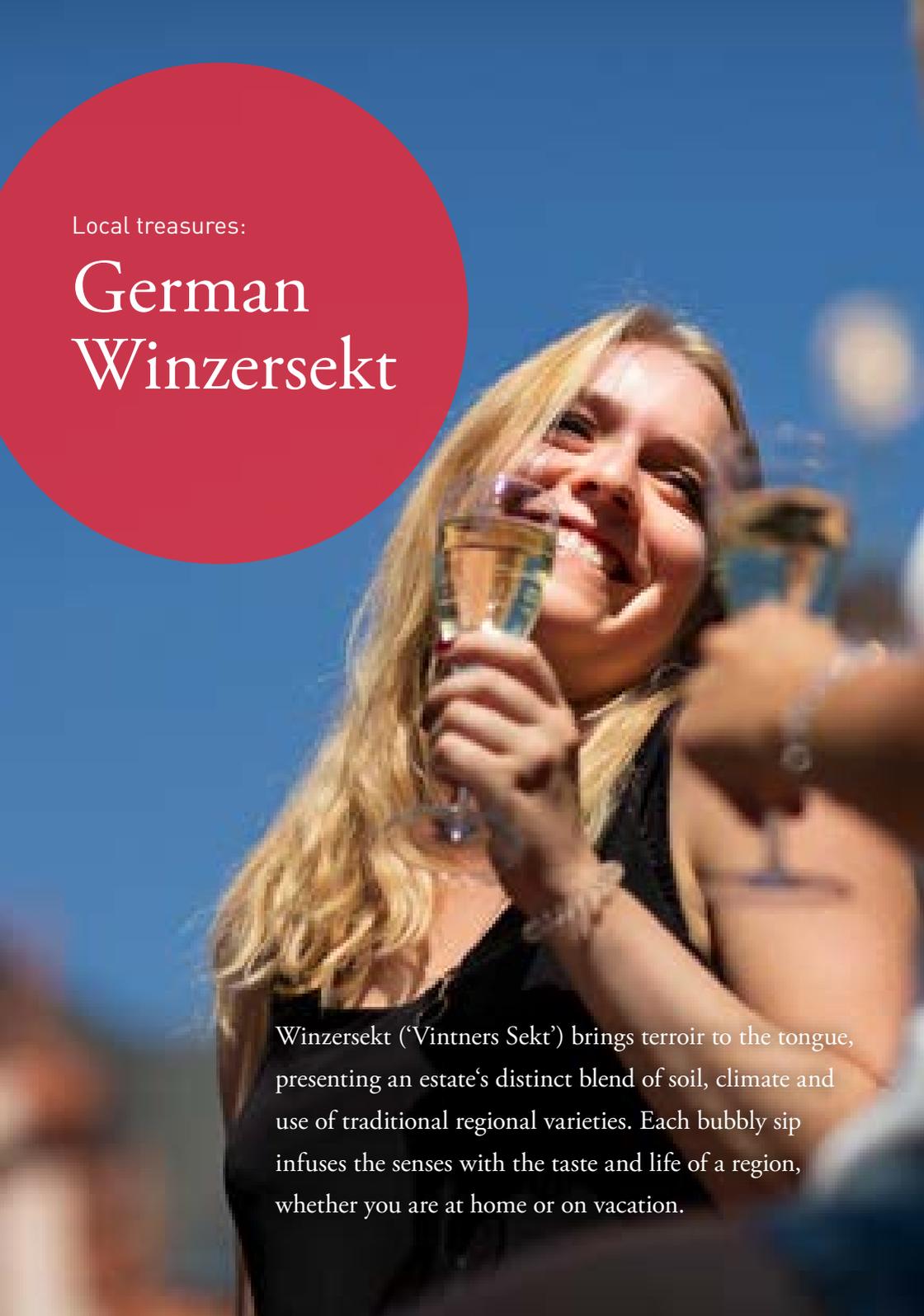
And even when there's nothing special to celebrate, the very fact that bubbles are there can make that day memorable. A summer evening in the park, a girls' night out, a first date with butterflies in the belly. A pick-me-up after work. For a Sunday brunch, before the movies, during intermission, after the final whistle has blown. To slow down life and help the soul decompress. Or simply because bubbles make life a little brighter.



A toast to the here and now

Each day is a singular experience. A glass of premium German Sekt may well be the finest way to enjoy it.



A woman with long blonde hair is smiling and holding a glass of sparkling wine. She is wearing a black top and a bracelet. The background is a bright blue sky with other people blurred in the background. A large red circle is overlaid on the left side of the image, containing text.

Local treasures:

German Winzersekt

Winzersekt ('Vintners Sekt') brings terroir to the tongue, presenting an estate's distinct blend of soil, climate and use of traditional regional varieties. Each bubbly sip infuses the senses with the taste and life of a region, whether you are at home or on vacation.

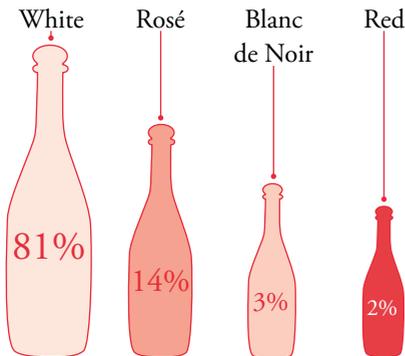
Passion in a bottle

Winemaking is an art, and behind each label is the vintner's personal expression of wisdom, love and dedication. From vineyard to the cellar to the bottle, those emotions are readily apparent. Which makes each Winzersekt as unique as the person who crafted it.

Famous quality, fantastic pedigree

Winemakers are inherently anchored to the region where they live and work. Each bottle displays the name of the vintner, meaning there is personal pride at stake in vouching for the quality of its contents.

This regional principle fits the zeitgeist, which seeks sustainable production without compromising on quality. Time and time again, German Winzersekt has landed high or even atop the rankings at blind tastings – often ahead of famous international sparkling brands.



Seductive shades

There's a growing trend toward bold and beautiful rosé and even red sparkling wines. These lovely alternatives stand alongside a classic spectrum from shimmering cream to golden yellow that comprises the majority of the sparkling world.





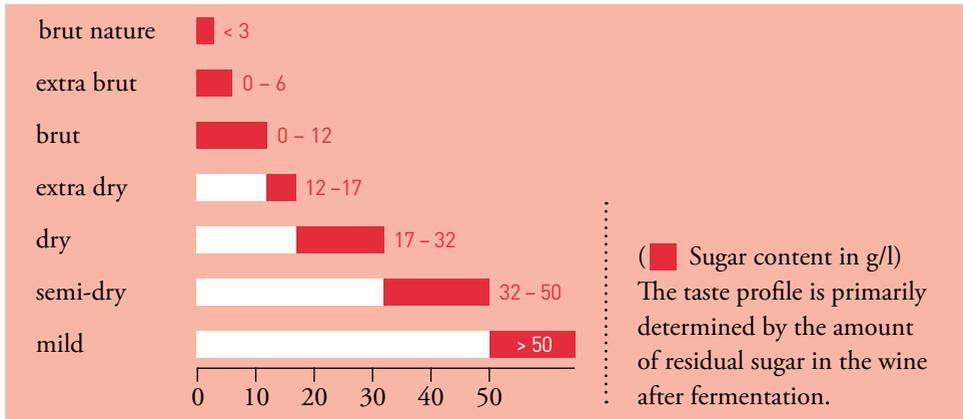
The journey is half the fun

The label on a bottle of sparkling wine reveals much about what is inside. But understanding how that matches your own personal palate is a wonderful journey for each of us to enjoy. Tasting your way through the incredibly diverse world of Winzersekt reveals a joyous kaleidoscope of new flavors and styles.

Blend 	Single vineyard sparkling wine 	Varietal sparkling wine 	Vintage sparkling wine 
The winemaker precisely blends several complementary base wines to draw out the best characteristics of both variety and vineyard.	The base wine was grown in the named vineyard (min. 85%).	The base wine was produced from the named varietal (min. 85%).	The base wine was produced during the named vintage (min. 85%).
These rules ensure a balanced and consistent taste profile.	The distinctive properties of the vineyard shine through in the finished wine.	The varietal characteristics influence the flavor of the sparkling wine.	Top vintages are of particular importance for high-end sparkling wines.

Bone dry or a pinch of sugar?

Why limit yourself to just one? Distinctive, premium Winzersekt is available in every style, with true connoisseurs never passing up an opportunity to taste something new.



Bubbles come in organic and vegan as well



Vintners must inherently work in harmony with mother nature, and a growing number have dedicated themselves to organic practices. There are also plentiful Winzersekt selections for those who have chosen a vegan path.



A hand is holding a flute glass filled with sparkling wine. The glass is partially filled with a golden liquid, and the background is blurred, suggesting an indoor setting like a restaurant or bar. The lighting is warm and focused on the glass.

From still wine into sekt

The process starts with the selection of a base wine, to which sugar and yeast are added to induce secondary fermentation. The classic French *méthode traditionnelle* is used to create premium sparkling wines such as Winzersekt.

The fine difference

This second fermentation demands considerable time and effort. The wine spends at least 9 months sleeping and maturing in a dark cellar on its lees. Once finished, the bottles are then placed neck-down into a riddling rack known as a pupitre or “Rüttelpult” in German. The bottles are rotated and tipped slightly higher each day to allow the yeast sediment to collect in the neck of the bottle. Once ready, the sediment is removed or “disgorged,” in vintner jargon. The sparkling wine is now ready to drink.



Uniquely refreshing

The fine interplay between base wine, yeast and sugar and the cellarmaster’s signature style is decisive for the quality and taste of the sparkling wine. With so many options available to reflect the variety, region of origin and the creative vision of the vintner, it’s no wonder that each Winzersekt has its own entirely unique character. This makes it a special favorite of fans of the individual and bespoke.





All that bubbles is not Sekt

“Schaumwein” (‘sparkling wine’) is the generic term for effervescent wines, i.e. with bubbles and a minimum pressure of 3 bars.

“Sekt” refers specifically to sparkling wine whose CO² is produced as a byproduct of secondary fermentation and which reaches a minimum of 3.5 bars of pressure.

“Perlwein” by contrast is marked by lower pressure levels and CO² may be added. Quality Perlwein is light, refreshing, slightly fruity and more affordable, as it is taxed differently than Sekt.

“Secco” is simply a trendy modern name for “Perlwein.”

“Crémant” is a name used for certain German Sekt wines that meet a specific set of variety, harvest and fermentation requirements and conditions.



Three important letters: Q.b.A.

The abbreviation “b.A.” on the label of a German Winzersekt certifies that it comes from one of Germany’s 13 official wine-growing districts. The honorific “Qualitäts-schaumwein b.A.” is intended for sparkling wines of notably high quality and thus is frequently included on Winzersekt.



Homegrown specialty

The “Winzersekt” designation is protected under EU sparkling wine regulations. It is reserved for German Sekt wines sourced from

estate-grown grapes and produced using the traditional method.



Who discovered it?

Sparkling wine was long considered to be an accident; it was not until the 17th century that techniques for controlled secondary fermentation were gradually developed and cultivated. Among the notable pioneers: the fabled Dom Pierre Pérignon, cellar master at his cloister and inventor of the cork cage to keep the cork in place under pressure. German producers became involved early on in Champagne production in France and later returned to their home country with that expertise. Today a wide variety of German Sekt is available to sparkling wine fans – including many bottles celebrated on the international stage.



The originator of the term “Sekt”: Shakespeare

Who would have thought that the German word “Sekt” actually owes its creation to a Brit? Its usage traces back to 1825 in Berlin. One night beloved stage star Ludwig Devrient visited his favorite wine bar, Lutter & Wegner, and ordered his drink with a grand gesture and a quote from his role as Falstaff: “Give me a cup of sack, boy!” We’ll never know if the waiter was aware that the original referred to a dry Sherry, commonly known in English as “sack.” He simply brought the same thing the actor always ordered – a sparkling wine. The other patrons took up the joke, and soon the phrase became widespread. In 1925 the term was given official approval and “Sekt” became a legal designation. Today it is internationally recognized and respected.

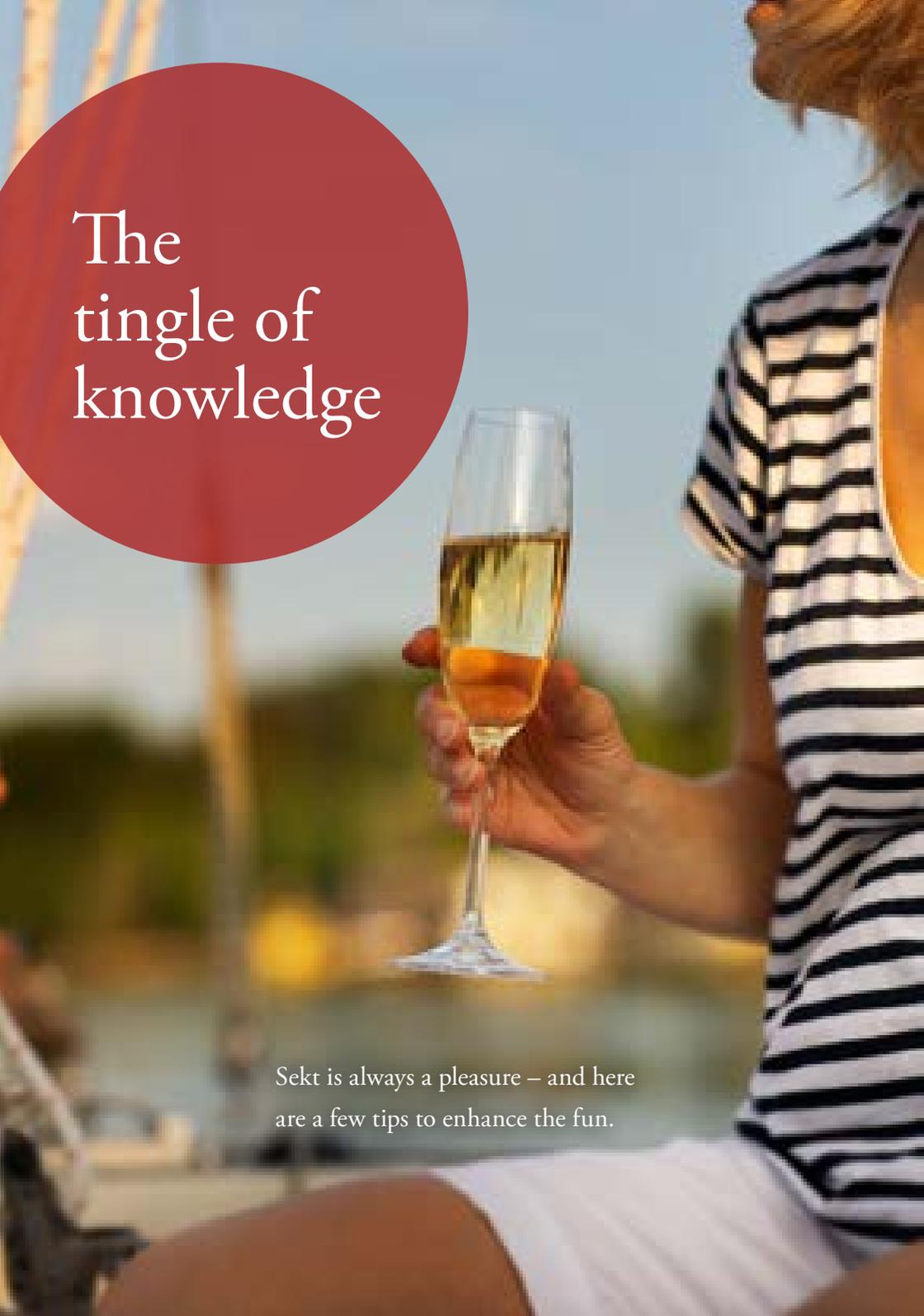


E.T.A. Hoffmann and Ludwig Devrient in the historical Lutter und Wegner wine bar



Germans know how to sparkle

When it comes to sparkling wine consumption, Germany is world champion at roughly 3.5 liters per capita annually. Over 420 million of the 2 billion bottles produced worldwide each year are uncorked in Germany.

A person with long blonde hair, wearing a black and white striped t-shirt and white shorts, is sitting on a boat. They are holding a tall, slender flute glass filled with sparkling wine. The background is a blurred view of the water and a clear blue sky. A large red circle is overlaid on the left side of the image, containing the text 'The tingle of knowledge'.

The tingle of knowledge

Sekt is always a pleasure – and here
are a few tips to enhance the fun.

Where to find Winzersekt

There's no better place than directly from the producer, especially since they often have a bottle open for tasting. Producers' addresses can be found in a variety of places, including www.germanwines.de. Winzersekt is also available from specialty and online retailers, as well as high-end grocery stores and in restaurants – and if not, simply ask them to stock it!

Fresh in the glass – Why Sekt is best enjoyed young

Unlike still wines that improve with extended aging, Sekt comes off the shelf ready to drink and should be enjoyed in its youth. If stored in a cool, dark spot, it can be aged for up to three years – if you can resist the temptation that long.



Keeping it cool – Ideal serving temperatures

Sekt is a cool cat... 6 – 8° Celsius is ideal for white and rosé Sekt, while red Sekt can be served 2 – 3° Celsius warmer. The easiest method is to put the bottles in the fridge around two hours before opening.

Opened bottles should be kept cold until fully empty, such as in an ice bucket. Champagne chillers are also timeless and never go out of style.



Shaken not stirred – A last-minute lifesaver

James Bond had it right. Should you end up with unexpected guests, or simply forget to put your Sekt on ice, then think of 007's martini: Move an upright, closed bottle back and forth for several minutes in a mix of cold water, plentiful crushed ice and a handful of salt. Don't use your freezer, as rapid chilling can dull a Sekt's wondrous aromas.

Gentle sigh, not gushing fountains – How to open a bottle with style

For those who enjoy their Sekt in their glass, not on the floor, learning to avoid flying corks is a must. A quiet, muted plop, the gentle hiss of the pressure equalizing and a lively crackling as the bubbles rush to the surface – those are the sounds that warm any connoisseur's heart.

Here's how to do it:

1. Hold the bottle at a slight angle, ensuring that the cork is not pointed at anyone.
2. Remove the capsule and cork cage, holding the cork in place.
3. Loosen the cork by turning the bottle gently until you can feel the pressure pushing up from below. At that point, lift the cork carefully.

The “white mist” that flows out briefly after opening is actually minute ice crystals from the carbon dioxide leaving the bottle and freezing the air around it.



Crystal clear – Keep your glasses clean

The aromas and bead develop best in a tall, narrow and cylindrical glass, never filled to the rim. Old-fashioned Champagne coupes may look great in the photos, but put them back in the cabinet once you've captured your shots. Their large open shape lets the bubbles disappear too quickly.

Water, grease and soap residue in the glass are bubbly's worst enemy. Sparkling wine glasses should be kept impeccably clean, thoroughly rinsed with clear water and dried with a soft glass cloth.



Straight to the point – Why sparkling wine sparkles



Sparkling wine develops bubbles when the carbon dioxide bound in the liquid changes to a gaseous state. This requires impurities, such as rough surfaces. For this reason high-quality sparkling wine glasses often feature a roughened section etched into the bottom of the bowl. This “nucleation point” is where new bubbles then form. A grain of rice or raisin in the glass functions the same way.



For body and soul – Why food pairing is so important for sparkling wines

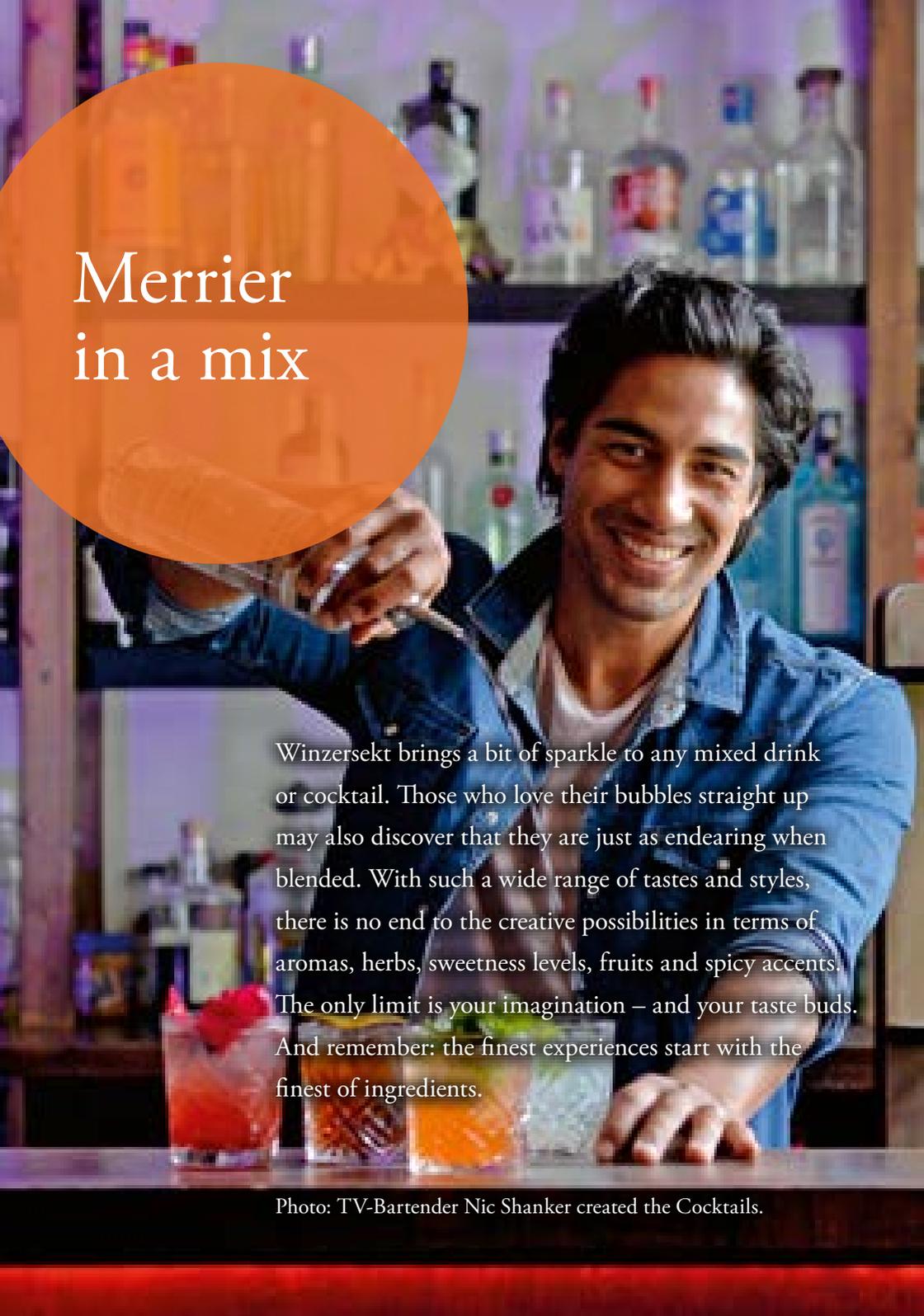
It's common knowledge that sparkling wine makes a wonderful aperitif. But it is capable of so much more. In the kitchen or at the table, sparkling wine adds an element of freshness and aromatics into the equation, setting the stage for a scintillating culinary experience from starters through dessert. Somm secret: CO² enhances the perception of spiciness, so be cautious when adding hot spices to a dish.



Bubbly to the last drop – Keeping open bottles fresh

Preserve open bottles well sealed in the refrigerator so that the carbon dioxide doesn't leak out. Kept this way, your Sekt will stay fresh for two to three days. A special sparkling wine closure is needed to create a proper seal, as normal corks do not effectively contain the carbon dioxide. The old chestnut about placing a spoon in the bottleneck is just that – a myth and nothing more.





Merrier in a mix

Winzersekt brings a bit of sparkle to any mixed drink or cocktail. Those who love their bubbles straight up may also discover that they are just as endearing when blended. With such a wide range of tastes and styles, there is no end to the creative possibilities in terms of aromas, herbs, sweetness levels, fruits and spicy accents. The only limit is your imagination – and your taste buds. And remember: the finest experiences start with the finest of ingredients.

Photo: TV-Bartender Nic Shanker created the Cocktails.

Sparkling Expedition

INGREDIENTS

- 4.5 cl kaffir lime leaf, soaked in Pisco
- 1.5 cl verjus (juice of unripened grapes)
- 2 cl elderflower liquor
- 6 cl Weißburgunder sekt

PREPARATION

Combine ingredients in a highball glass filled with ice. Top with chilled sekt. Lay thinly sliced apple and fennel pieces, fanned out in the glass.



Opulent Drop

INGREDIENTS

- 3 cl tequila with soaked lemon verbena
- 1 cl lime juice
- 1 cl lemon juice
- 1 cl pink grapefruit juice
- 1 cl blossom honey
- 3 pieces of cubed pineapple
- 1 spray dose of diffuser Absinthe
- Riesling sekt

PREPARATION

Mash pineapple in shaker with honey, then add lime juice, lemon juice, grapefruit juice and Tequila and shake with ice cubes. Strain twice, first through a cocktail strainer and then a fine sieve, into a chilled sparkling wine flute. Top with Riesling sekt and one pump of absinthe across the surface. One mint leaf goes into the glass as garnish.



Snow Crust Deluxe

INGREDIENTS

- 5 cl brandy (8 years old) with soaked vanilla and figs
- 2.5 Cl Dubonnet (Apéritif, similar to Vermouth)
- 2 drops of Angostura bitters
- 1 – 2 drops of Bucchu Tinktur (Red currant aromas)
- Rosé sekt

PREPARATION

Moisten the outside of a sparkling wine flute and coat with white chocolate powder. Chill using ice cubes. Add all the ingredients (except sekt) into a mixing glass with ice cubes. Stir cold, then pour into chilled sparkling wine glasses.





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HERAUSGEBER / PUBLISHER:

Deutsches Weininstitut GmbH

Platz des Weines 2

55294 Bodenheim

info@deutscheweine.de

www.deutscheweine.de

www.germanwines.de