

# WEINGUT KARL SCHAEFER RIESLING SEKT NV

**Country**  
Germany

**Region**  
Pfalz

**Varietal**  
Riesling

**Winemaker**  
Johann Seibt

**Alcohol Content**  
12%

**Total Sulfur**  
No data

**Residual Sugar**  
0.3 g/l

**Acidity**  
7.6 g/l

## HISTORY

Located in Bad Dürkheim in the Pfalz region of Germany, Karl Schaefer was founded in 1843 and in the early 1910s became part of the *Verband Deutscher Prädikatsweingüter* (VDP), an elite group of producers in Germany that meet the highest quality standards and account for just under 1% of the total producers in Germany.

The approach to vineyard management and winemaking is entirely in tune with nature, working biodynamically with low intervention. While seeded in tradition and executing and the most elevated standard possible, so are the work conditions. The sound of bass and treble is both heard and felt and music fuels the wine making team and rests the wine, complete with a turning disco ball.

Total production of the estate is just shy of 6,700 cases.

## VINIFICATION and MATURATION

Méthode Traditionnelle, 36 months élevage.

## VINEYARD



Sourced from a few vineyard sites along the Mittlehaardt German Wine Route. Soils are rich in loam, loess and sandstone. All vineyards are tended to and managed biodynamically.

## TASTING NOTES



Delicate aroma of crisp green apples, stone fruit and a hint of young ginger, dried tangerine peel and brioche are met with notable acidity and lingering flavors of lemon, apple and pineapple. Fine pearl and persistent mousse.

## FOOD PAIRING



Tom Kha Kai, Thai basil stir-fried rice, paneer pakora, fresh oysters, shrimp cocktail, baked brie and more riesling.

