

# A CLOSE LOOK AT GERMAN SEKT

1 Sparkling wine, or "Sekt", is extremely popular in Germany. Germans drink more sparkling wine per capita than anywhere in the world.

2 Germans don't need a special occasion like weddings or New Year's Eve to enjoy Sekt. Sekt is a regular accompaniment to everyday gatherings and weeknight dinners, whether grilling out or tucking into a hearty casserole.



3 The highest quality Sekt is typically made from one grape variety rather than a blend, though cuvées exist and are also delicious.

4 Around 50% of premium Sekt is made from Riesling.

5 Sekt produced from Riesling has racy acidity, minerality and notes of citrus and apple. Styles range from extra dry to off-dry.



6 Around 30% of Sekt is made from the three Pinots: Pinot Noir (Spätburgunder), Pinot Blanc (Weissburgunder), and Pinot Gris (Grauburgunder). Pinot cuvées are also quite common.



7 Pinot Noir grapes are mainly used for German Rosé Sekt or as Blanc de Noir. Red Pinot Noir Sekt is versatile with food, offering notes of juicy strawberry and raspberry.

8 There are three legal classifications of Sekt made of German grapes: Deutscher Sekt, Sekt b.A., and Winzersekt.

9 "Deutscher Sekt" indicates that 100% of grapes in the wine come from Germany.

10 "Sekt b.A." indicates that 100% of grapes come from a specific region and are subject to quality control, including a quality control test number (A.P.Nr.).



11 "Winzersekt" is a high-quality sparkling wine made from a single vintage and grape variety or Pinot cuvée, produced in the traditional method and aged on lees for at least 9 months.



12 High quality Sekt will include the following on the label: origin, grape variety and the method of production.



Wines of  
Germany