

Hansen Lauer Sekt Riesling Brut

Weingut Hansen-Lauer

Germany - Mosel

The vineyards are situated at the beginning of a long stretch of approx. 2 million vines.

Very fine bubbles along with nice fruit flavors - apple, pear, citrus - plus minerality from the stony (slate) vineyards.

Specifications

Varietals	Riesling
Soil type	Devon slate
Vinification	The Sekt is bottle fermented, stayed on the lees for 12 months, thus giving it very fine bubbles along with a very nice fruit and minerality. Aged on the lees 12 months during secondary fermentation.
Production	110 (9-liter cases)
Pairings	Enjoy on its own as an aperitif or with delicate food, such as pike, lobster and scalops.



Codes, Weights and Measures

UPC	7 84585 01150 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01150 3
Case Weight	42
Cases/Pallet	50
Layers/Pallet	10
ABV	12.50%
SRP	\$ 27.99 USD 750mL Bottle

Reviews and News

2016 Hansen Lauer Riesling Brut Sekt - 90 PTS - WE

2015 Hansen Lauer Riesling Brut Sekt - 90 PTS - WE

2014 Hansen Lauer Riesling Brut Sekt - 91 PTS - IWR

2014 Hansen Lauer Riesling Brut Sekt - 90 PTS - WE
2013 Hansen Lauer Riesling Brut Sekt - BRONZE MEDAL - TEXSOM International Wine Awards
2013 Hansen Lauer Riesling Brut Sekt - 92 PTS - BTI
2013 Hansen Lauer Riesling Brut Sekt - 89 PTS - WE
2012 Hansen Lauer Riesling Brut Sekt - 90 PTS - WE
2009 Hansen Lauer Riesling Brut Sekt - 91 PTS - WE
2009 Hansen Lauer Riesling Brut Sekt - 90 PTS - Wine & Spirits