



# STRAUCH BLANC PUR

*Alkoholfrei (Alcohol Free) NV*

## WITH A PASSION FOR PRODUCING SPARKLING WINE (SEKT).

Tim & Isabel, merged their parents' businesses and founded STRAUCH Sektmanufaktur in Osthofen in 2011. Craftsmanship and elegance merge together for all Strauch sparkling wines. The organic cultivation of around 25 hectares of vineyards in the best locations of Osthofener Goldberg, Osthofener Liebenberg and Mettenheimer Michelsberg is an important part of this. Healthy grapes, early harvesting by hand and whole grape pressing are fundamental. The base wines are transformed using traditional bottle fermentation. Long maturation on the lees is a prerequisite for the quality of the sparkling wines. The combination of typical Champagne grape varieties such as Chardonnay, Pinot Meunier and Pinot Noir with the classic Pinot Blanc and Riesling grape varieties marks the signature for the estate.



LOCATION

### Oppenheimer Herrenberg

Made from 100% estate grown organic Riesling grapes, the base wine undergoes a vacuum distillation process. Volatile aroma substances are captured during distillation and returned to the dealcoholized wine. This helps with the maximum preservation of the aromas. Bottled at 6 bar of pressure and under cork, the wine looks, feels and tastes like high quality traditional method sparkling wine.



VINES & VITICULTURE

Organic cultivation of around 25 hectares of vineyards in the best locations of Osthofener Goldberg, Osthofener Liebenberg and Mettenheimer Michelsberg



TASTING NOTES

The basic material is dealcoholized, dry wine, not sweet, carbonized juice. Therefore, the wine looks, feels and taste like high quality traditional method sparkling wine.

### 100% ORGANIC

(certification pending due to legislative issues)

### VEGAN SUITABLE

2019 German Winebusiness magazine:  
Best German non-alcoholic sparkling wine

2022 The Global Low & No Alcohol Wine Masters:  
Blanc Pur - GOLD



ESTATE

### STRAUCH Sektmanufaktur



VARIETALS

### Riesling



SWEETNESS

**ALCOHOL:** <.5%

**RS:** 42 G/L



ACIDITY

**TA:** 7.4 G/L



12pk/750ml

