



“ We have become huge fans of the Bender Riesling Sekt ~ Mary Bailey, Wine Maven, The Tomato ”



Andreas Bender Riesling Sekt Brut

Making wines in both Mosel and in the Pfalz, winemaker Andreas Bender displays an unerring capacity to create a compelling balance of fruit and acidity. Colleagues refer to him as a “Maverick from the Mosel.” It is a fitting name for the unconventional and passionate winemaker. On one hand Andreas is very modern, especially in his label design, but also in the style of his wines. On the other hand, in contrast to his modern side, Andreas is also an absolute traditionalist who confidently believes in the “controlled doing nothing.” Growing up in vineyards, Andreas worked in the vineyard and he created his first wine at the age of 13. Seeking challenges and constantly learning about vine growing and wine making, Andreas studied Viticulture & Enology at Gisenheim and later practiced in the USA, France, Austria and Italy. Andreas decided to fulfill his dream of having his own winery in 2008, starting his winery in his hometown of Leiwen on the Mosel.

Sustainable Farming

“The most important thing is first-class grapes from prime locations” ~Andreas Bender

Andreas uses traditional and classic vineyard management practices, with profound respect for *terroir*. A Négociant Éleveur, Bender’s wines are made from a combination of fruit from his own vineyards, and grapes from trusted growers who grow to his specifications: sustainable farming practices, hand-picked, gentle handling of the grapes. His minimalistic, let nature run its course, approach governs the entire wine making season from vine to grape to bottle.



Blue Slate in the Vineyard

Low Intervention Wine Making



Andreas uses traditional, “hands-off” winemaking approach, focusing on growing premium quality grapes, vinifying each parcel separately and only using indigenous yeast. His wines are crafted with light filtration and without fining.

Andreas believes in, and employs, techniques which show the character of each variety and terroir of the region: various kinds of slate deposits on the bank of the Mosel for Riesling and Weissburgunder (Pinot Blanc) and gravel, sand, loam, loess, limestone soils in Pfalz, dedicated mostly for Pinot Noir, Merlot and Cabernet Sauvignon.



“ These wines are so wonderful, I can pretty much guarantee that you will always be able to find them wherever I am - Dianna Funnell, The Dirt on Wine ”



ANDREAS BENDER RIESLING SEKT BRUT



SKU:	755684
Region:	Mosel
Classification:	Mosel QBA
Vintage:	2017
Grapes:	100% Riesling
Vineyard:	Selected steep vineyards around Leiwen
Soil Composition:	Blue Slate
Vineyard Training:	Guyot
Density/Yield:	60 hl/ha
Fermentation:	Cool fermentation in stainless steel
Second Fermentation:	Traditional Method, in the bottle
Alcohol:	11.5%
Residual Sugar:	9 g/l
PH:	3.3 g/l
TA:	7.5 g/l
Free S02:	30
Total S02:	40

Tasting Note

Pale lemon colour, a lovely persistent and very fine mousse. Primary notes of citrus, and tropical fruit, that opens to lime, ripe Ataulfo mango, honeydew, with baklavaish notes of honey and pastry. A rich, creamy, dry sparkling wine with flavours of citrus, lime, honey, a touch of yeast, and all that beautiful Mosel minerality. Fresh and clean; Bender Sekt is beautifully balanced, the mouth-watering acidity is kept in check by a hint of residual sugar.

Pairing Suggestion

A perfect Bubbly to serve as a delicious aperitif, the slight residual sugar works extremely well with food, as well as without. Pair with triple crème cheese such as Prestige de Bourgogne, oysters, creamy seafood dishes, and spicy dishes. Perfect for a cocktail party, Bender Sekt will pair with an array of appetizers from deviled eggs to prawn & pineapple wraps, smoked salmon blini to Scotch eggs. Or enjoy with a movie and Miss Vickie's Sweet Chili & Sour Cream Kettle Cooked Potato Chips.

Sales Facts:

- ☐ Sustainable farming with no intervention wine making using natural yeast create terroir expressive wines
- ☐ Looking to try something different? How about a sparkling wine from Germany
- ☐ Traditional method, made the same way as Champagne, from 100% Riesling Estate grown fruit