

Sekt: Sparkling made in Germany

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Brief Introduction

- Grew up in a Winzer family on the Mittelrhein
- Professor at San Francisco State University
- Mindfulvine Wine Educator in the Bay Area
- Napa Valley Wine Academy and Grape Experience Instructor



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Today's SWEbinar will answer the following questions:

- Why talk about Sekt?
- Where did Sekt come from?
- What kinds of Sekt are available?
- Who makes the best Sekt?
- What does it taste like?



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Why talk about German Sekt?

- How long has it been since you've had any??
- Sekt is delicious, esp. if made from Riesling!!
- Wine Enthusiast: "a German fizz revolution is in full swing, and finally making its way to the United States" (March 2021)
- "There are many reasons to drink Sekt, for instance, if you happen to have a bottle!"

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Can you guess?

- Germany is largest market for sparkling wine, ahead of _____, _____, _____ and Italy
- of 2 billion bottles of sparkling wine produced globally, Germans consume _____ million
- sparkling wine makes up _____% of Germany's total wine production
- since 2018, _____ is the largest sparkling wine company in the world: 8% of world market

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Where did Sekt come from?

- 1826: Kessler & Co in Esslingen, Germany's first *Sektkellerei* sells "sparkling wine from Württemberg"



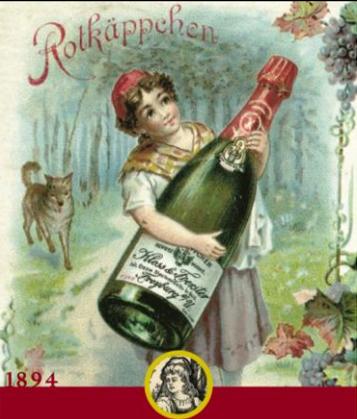

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Sekt, a brief history

- 1842: Germany has 43 registered sparkling wine houses
- 1875: Kaiser Wilhelm I issues order to baptise ships with a bottle of Sekt
- 1878: Söhnlein Sekt won gold medal at Paris World Fair -> *Rheingold* becomes Germany's first branded Sekt
- 1879: Bismarck imposes new tariffs on French Champagne
- 1894: *Henkell Trocken* is patented; Rotkäppchen name is invented



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Sekt, a brief history

- 1902: Kaiser Wilhelm II collects a Sekt tax, which is still in place today: 1.02 Euro (+19% VAT)
- 1925 "Sekt" becomes legal term for German sparkling wine
- 1971-76: new German wine law ends Sekt House monopoly->individual winemakers enter the Sekt market
- 1987: Henkell & Söhnlein merge; acquire Deinhard in 1997; add Freixenet in 2018



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German Producers Today

- 80% of all Sekt produced by
 - Henkell & Co.
 - Schloss Wachenheim
 - Rotkäppchen-Mumm

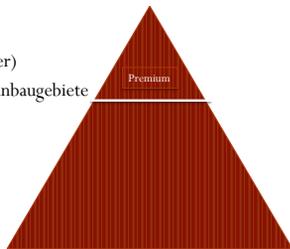


- 20% by 2,000 independent producers

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What kinds of Sekt are available? And how are they made?

- VDP Sekt
- Winzersekt (*Winzer*=producer)
- Deutscher Sekt bestimmter Anbaugebiete
- Deutscher Sekt
- Sekt



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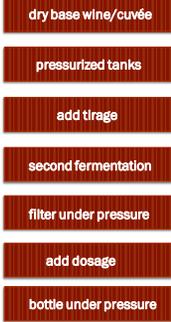
Sekt = 90% of total production

- tank method
- temperature controlled inert vessels, up to 200,000 liters
- inexpensive grapes from eastern and southern Europe, no place of origin indicated, non-vintage
- min. 10% alcohol, min. 3.5 atmospheres
- min. 90 days on lees (30 if lees are stirred)
- can be sold 6 months after second fermentation started
- retails for <4 Euros (~5\$US)

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Tank (Charmat) Method

- lower cost
- used for aromatic grapes
- yields floral, fresh primary fruit aromas
- meant for early consumption
- produces 2-4 atmospheres



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Deutscher Sekt + Dt. Sekt b.A = 7%

- Deutscher Sekt
 - tank method (95%) or traditional method (5%)
 - can sell after 6 months (tank) or 9 months (traditional)
 - from German-grown fruit/base wine; no origin indication on the label
 - min. 10% alcohol
- Deutscher Sekt b.A. (=bestimmter Anbaugebiete)
 - tank (<95%) or traditional method (>5%)
 - can sell after 6 months (tank) or 9 months (traditional)
 - min. 85% grapes from one of 13 German Anbaugebiete
 - can use 'Crémant' on label, esp. for export (Crémant Baden) -> traditional method, min. 9 months on lees, up to 15gr/L

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Confusing (Bottle) Terminology:

Flaschengärung

- second fermentation in a bottle
- transfer method (transversage): min. 90 days on lees, can be sold after 9 months

Klassische Flaschengärung

- second fermentation in bottle in which wine is sold
- traditional method, min. 9 months on lees

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Transfer Method

- hybrid method: using both bottle and tank **dry base wine/cuvée**
- saves cost of riddling and disgorging **individual bottles + tirage**
- various levels of quality **second fermentation**
- for non-standard bottle sizes **transfer to tank**
- produces 5-7 atmospheres **filter under pressure**
- produces 5-7 atmospheres **add dosage**
- produces 5-7 atmospheres **bottle under pressure**

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Winzersekt = 3%

- traditional method, min. 9 months on lees
- estate-grown and estate-bottled, typically brut or drier
- mostly Riesling, Pinots and Chardonnay (single or blends)
- grape appears on label, along with producer's name and year

(includes VDP.Sekt)

- VDP estate-grown and estate-bottled, typically brut or drier
- hand picked and whole cluster pressed
- single variety or blends from regionally agreed upon grapes

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VDP Sekt vs. VDP Sekt Prestige

	VDP Sekt	VDP Sekt Prestige
On lees	min. 15 months	min. 36 months
Maturation	min. 24 months NV or vintage	min. 36 months vintage only
Labeling	VDP Gutssekt VDP Ortssekt village designation optional	VDP Lagensekt (Erste Lage, Grosse Lage) vineyard designation optional

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Traditional Method

- 2nd fermentation of dry, still, high-acid, low-alcohol wine (+1-2%)
 - dry base wine/cuvée
 - individual bottles + tirage
- often long aging
 - second fermentation
- high quality
 - lees aging
- protected under UNESCO heritage (2015)
 - riddling + disgorging
- produces 5-7 atmospheres
 - add dosage
 - cork + cage + capsule

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Dosage determines Sekt Category:

Label	Taste	Sugar (g/L)	Carbs/bottle
naturherb	no sugar added	less than 3	up to 2
extra herb/extra brut	very dry	less than 6	up to 5
herb/brut	dry	less than 12	up to 9
extra trocken	off-dry	12-17	9-13
trocken	slightly sweet	17-32	13-24
halbtrocken	sweet	32-50	24-38
mild	very sweet	50+	38+

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Grapes permitted

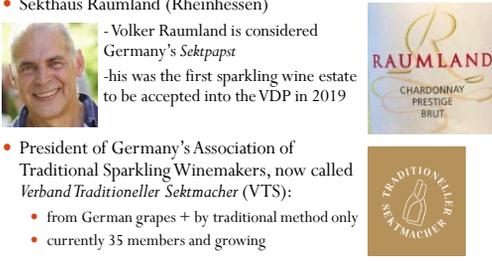
- Riesling
- Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay
- Meunier, Silvaner, Müller Thurgau, Elbling, Muskateller, Traminer, Huxelrebe, Scheurebe, Sauvignon Blanc, etc.
- **For basic Sekt:** grapes or base wine sourced from low-cost producers in southern and eastern Europe



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Who makes the best Sekt?

- Sekthaus Raumland (Rheinhausen)
 - Volker Raumland is considered Germany's *Sektpapa*
 - his was the first sparkling wine estate to be accepted into the VDP in 2019
- President of Germany's Association of Traditional Sparkling Winemakers, now called *Verband Traditioneller Sektmacher (VTS)*:
 - from German grapes + by traditional method only
 - currently 35 members and growing



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Raumland Triumvirat Grande Cuvée Brut

- 50% Chardonnay, 35% Pinot Noir, 15% Meunier
- hand-harvested in small bins
- whole-cluster pressed
- 55% of base wine fermented in barrels
- Klassische Flaschengärung
- 100 months on lees
- 2011, disgorged on May 2020
- Euro 60.00



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Premium Sekt Producers

• Sekt Manufaktur Schloss Vaux (Rheingau)



- Maïke Maria Münster
- 6ha Riesling and 1ha Pinot Noir estate vineyards
- founded in Berlin in 1868, Schloss Vaux has been operating in Eltville since 1921



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Premium Sekt Producers

• Weingut Reichsrat Von Buhl (Pfalz)



- Member of the VDP
- 52ha vineyards, 88% Riesling, 8% Pinot Noir; all organic production methods
- 2013-2019 Matthieu Kaufmann (previously Bollinger) in charge of Winzersekt production



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How does it taste?



- Dr. Loosen Riesling Sekt NV Extra Dry
- 100% Riesling
- Flaschengärung
- 15 months on lees
- Transfer Method
- 14g/L Residual Sugar
- floral, lemon, green apple, green pear, white peach, crushed stone, steely acidity; off-dry
- US\$25.00

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Suavium Pinot Noir Rosé NV Sektmanufaktur Flik, started in 2011



Rüdiger Flik, Dipl. Oenologe,
Geisenheim



- 100% Pinot Noir
- base wine fermentation in barrique for 11 months
- 24 months on lees
- Klassische Flaschengärung
- extra brut
- red apple, red currant, vanilla, brioche, spice, bright, fresh acidity
- imported by Highland Wine

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Which Sekt did you find?

- What aromas are the most prominent???



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Finally: Sektlaune

- composite word Sekt-Laune=
“good mood created by the consumption of Sekt, which might cause a person to do something that they would not otherwise dare to do”



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Questions?



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