



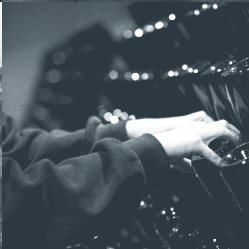
HOW IS OUR
SEKT MADE?



THE
SECRET
INGREDIENT
IS TIME

MAY WE PRESENT: TRADITIONAL METHOD

The quality of premium sekt starts in the vineyard, through conscientious vineyard maintenance and careful cultivation of locally grown grapes that will ultimately determine the quality of the base wine. Traditional classic bottle fermentation is the timeless method for achieving the finest perlage and unmistakable aromatics in the wine. These are hand-crafted products made with an artist's touch; given the many challenges involved, sparkling wine is perhaps the most complex discipline in all of wine production.



BRUT
IS THE NEW
NICE

1 PRECISION WORK IN THE VINEYARD

Sekt grapes require special attention while still on the vine. Only excellent, gently pressed fruit has the potential to mature into made-to-measure sekt base wine. Timing plays an enormous role in enabling balanced ripeness and freshness.





2 MUCH LOVE FOR THE BASE WINE

The artist's vision begins in the cellar. The art in question is "assemblage," the process of carefully harmonizing the varieties to one another, and/or blending wines matured in different vessels (wood, steel, small cask, large barrel).

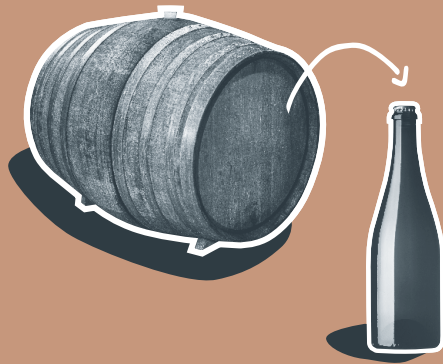
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INTO THE BOTTLES

Yet another French word: tirage = transfer.
Now things get interesting. The liqueur de tirage (comprising sekt yeast and sugar) is added to the still sekt base wine and transferred precisely into the bottle that will remain its home until the end... – indeed, tirage is a must!



**LIQUEUR
DE TIRAGE**





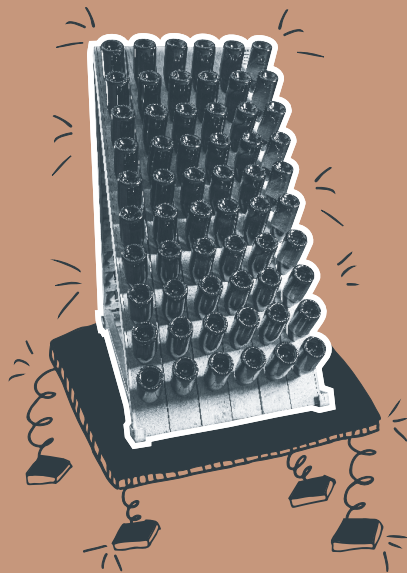
4 EXTENDED LEES CONTACT

The German Wine Act dictates that sekt produced using the traditional method must undergo at least 9 months of maturation in the bottle. The yeast autolysis and the reductive maturation of the raw sekt change the aromatic structure while enhancing the perlage. Our members typically mature their sekts for a minimum of 24 months, which massively reinforces these positive effects. A life spent *sur lattes*!

5

REMUAGE RIDDLING

After the second fermentation and lees contact, the yeast deposit must be removed. This is achieved by putting the bottles onto a riddling board. At first they are positioned horizontally, and then traditionally spend 21 days in this “state of repose,” slowly being moved into the upright position. Along the way the yeast descends bit by bit into the neck of the bottle. Riddling racks are a modern alternative that automate the entire process. The impact on the sekt is identical.





6 DISGORGING

The yeast deposit, now positioned in the neck of the bottle, is briefly frozen to optimize the process of disgorging (French: *dégorgement à la glace*.) A disgorging rod is then used to open the bottle. With approx. 5 to 6 bars of pressure at work inside the bottle, the frozen yeast deposit is ejected from the neck. This raw sekt is always "brut nature," meaning without any residual sugar.

7 — DOSAGE

Before the bottle is sealed with a sekt cork and agraffe, the wine receives an additional injection known as the liqueur d'expédition, a combination of wine and sugar. It is used to set the desired taste profile, and in some cases can feature wines with natural residual sugar (such as Beerenauslese or Eiswein) to foster truly exceptional notes. In general, the excellent quality of the base wines mean that our wines require only a very low dosage, and most qualify as brut. Which is why we say: brut is the new nice!





8 HAPPY SEKTMACHER

Having finally completed this difficult gauntlet, a sekt produced using the traditional method is finally ready to be enjoyed! As a side note: we recommend storing the bottle standing instead of lying down. Under good storage conditions, Sektmacher sekts can mature for many years in the cellar and needn't necessarily be consumed young.

A WORD OR TWO ABOUT THE ASSOCIATION

We, the Sektmacher, view ourselves as a megaphone and platform for the traditional, artisanal method of producing sekt.

We strive to achieve the highest quality, and stand 100% behind sekt from Germany. Our association seeks to network Sekt growers and raise the profile of high-quality sekt.

Our members can be found in many winegrowing regions:

MOSEL, RHEINGAU, RHEINHESSEN, PFALZ, NAHE,
HESSISCHE BERGSTRASSE, BADEN, FRANKEN, SACHSEN
& WÜRTTEMBERG

SEAL OF APPROVAL!



OUR SIGNET GUARANTEES

- 100 % Traditional Method
- 100 % German origin
- 12+ months on the lees



OUR RÉSERVE SIGNET STANDS FOR THE HIGHEST QUALITY

- 100 % manual harvest
- Whole cluster pressing
- At least 36 months on the lees
- Varieties: Riesling, Weißburgunder, Grauburgunder, Spätburgunder, Chardonnay, Pinot Meunier, Auxerrois
- All sekts are maximal brut

OUR MOTTO

100%

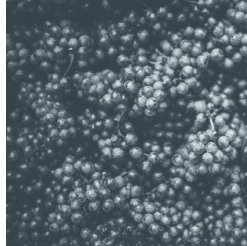
TRADITIONAL METHOD

100%

GERMAN ORIGIN

100%

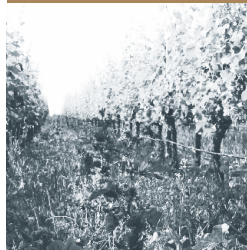
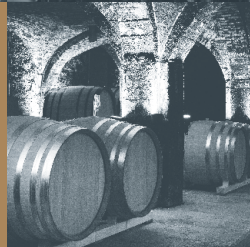
IN LOVE WITH SEKT



DOSAGE
I SAY-
DOSAGE



TIRAGE
IS A
MUST



A LIFE
SPENT
SUR
LATTES

CHEERS,
STÖSSCHEN &
CHIN CHIN

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