



NIK WEIS

ST. URBANS-HOF



CUVÉE CLARA SEKT

CLASSIC CHAMPAGNE CUVÉE WITH A MOSEL TWIST CHARDONNAY, PINOT NOIR AND RIESLING

INFORMATION

GRAPE VARIETY	Chardonnay, Pinot Noir & Riesling
AGEING	fermented with wild yeasts in "Fuder" oak barrels, traditional method of bottle fermentation, 20 months on yeast
SERVE AT	max. 6°C
RESIDUAL SUGAR	8 gr. (Brut)
ALCOHOL	12,5 % VOL.

THE WINERY

Founded in 1947, the winery Nik Weis – St. Urbans-Hof has become one of the most important and classic wineries in the Mosel region. Since 2000, the Riesling winery is member of Germany's renowned VDP (Association of German Quality Wine Estates). From regional-level Estate Rieslings to prestigious Grands Crus, Nik Weis' passion is to express the unique terroir in the wines' taste. Therefore, grapes grow in at least six different, steep sites in both the Mosel and Saar valley. A traditional, mostly manual cultivation and a natural, minimalistic cellar working practice lead to elegant, well-structured and complex wines with a high ageing potential.

THE SEKT

We are experiencing an increasing demand for sparkling wine in the last couple of years. In 2018 we decided to bottle a „Tirage“ of a top quality sparkling wine, made from two of the classic Champagne grapes Chardonnay and Pinot Noir. We thought that it would be nice to give it a little „Mosel Twist“ by composing Riesling into the Cuvée for its freshness. The result is a Cuvée which Nik and Daniela Weis named after their daughter Clara „Cuvée Clara“. This is a true Mosel expression of the classic varietal combination, usually found in France's Champagne region plus the noblesse of the Riesling grape, which makes it as unusual as exciting. The wines were fermented with indigenous yeasts in the typical 1.000 Liter German Oak barrels called „Fuder“, which is unique for the Mosel wine region. It is made with the traditional method of bottle fermentation just like its original blueprint, the Champagne to which Nik and Daniela have a strong connection. After 20 month in the bottle, Cuvée Clara has been disgorged and bottled in „Brut“ style. It has beautiful reflexes of golden straw with a touch of green in the colour. The mousseux is refined and silky. It has both the fruit, which Mosel wines are known for as well as smoky suggestions paired with the flavours of fresh baked pastry. The finish is nice and long, but leaves enough room for the next sip! Cheers!

