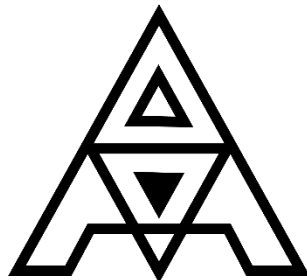


Dr. Wagner Saar Riesling Brut

Alc: 12,5% - residual sugar: 11,0 g/ltr
– acidity: 7,9 g/ltr

Traditional bottle fermentation and the sparkling wine was on the fine yeast for 2,5 years! Very fine mousseux, ripe apple and nuances of elder, velvetiness and liveliness.



**ARTISANS
& VINES**