



HENKELL

Trocken Dry Sec NV



Category:	WINE
Style:	SPARKLING METHODE
Variety:	SPARKLING
Region:	WIESBADEN
Vintage:	NV
Volume:	750ml
Vinification:	Methode charmat in accordance with German sparkling-wine regulations, Henkell leaves this blend of Chardonnay and Pinot Blanc in stainless steel for 6 months for a slow natural fermentation.
Appearance:	Light yellow with green reflections
Bouquet:	Fresh, fruity, with gentle notes of green apple, banana and citrus fruit
Palate:	Fresh, harmonic interplay of sweet and sour, medium-strong body, lingering finish
Food Match:	SEAFOOD/DESSERT

Technical Analysis:

Alcohol:	11.50%	Packaging:	6 x 750ml
Hancocks Product:	54525		