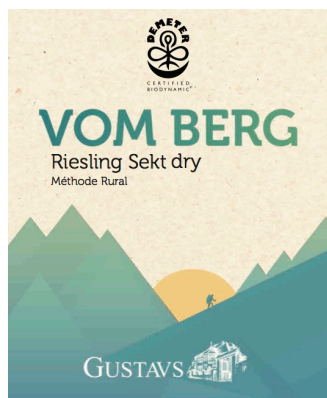


VOM BERG RIESLING SEKT TROCKEN MÉTHODE RURAL 'PETNAT'. RHEINHESSEN.



CLIMATE: Long, dry, maturation period with large fluctuations between day and night temperatures; microclimate leads to fresh, elegant and highly aromatic grapes

FARMING PRACTICES: Biodynamic (certified by Demeter); no chemicals used (pesticides, fertilizers, additives, etc); dry farmed; rows grassed over; grapes hand harvested

VINIFICATION: Certified vegan winemaking; spontaneous fermentation with native yeasts; no fining; secondary fermentation occurs naturally in the bottle with no sugar added; sulfites 35 mg/L

TASTING NOTES: Fine, lively bubbles with layered flavors of stone fruit, green apple, pear and a hint of brioche, tied together with bright, balanced acidity.

Gustav Becker I (known in the family as GustavB) built the Gustavshof winery in 1924. Since then, the estate has been family owned and operated for 4 generations. Today, the whole family is involved in the business. In 2004, 4th generation winemaker Andreas Roll began using organic farming methods and in 2012 they received their biodynamic certification from Demeter.

The vineyards are located in the heart of the rolling hills of the Rheinhessen region, at the highest altitudes in area. Bordered by the Rhine River on the east and the Nahe on the north, the vineyards enjoy dry conditions and large temperature fluctuations between day and night.

Andreas Roll and his family are dedicated to caring for the environmental health of their 45 acres of vineyards. They believe that this and carefully tending to their vines is the surest path to excellent wines. The vineyards are dry farmed, without the use of any chemicals (pesticides, fertilizers, additive, etc), and are grassed over in the winter. Intensive work is done by hand throughout the growing season to ensure the best grapes, which are hand harvested.

Once in the winery, Andreas allows the grapes to speak for themselves, explaining, "In our wine cellar you find minimal technical equipment. We need not more than good grapes to get quality." Andreas employs spontaneous fermentation with native yeasts and no fining, producing wines with sulfite levels ≤ 30 mg/L. The result of these efforts are fragrant, well-balanced wines that reflect that conscientious, dedicated work of the family behind Gustavshof.

