

ARTISTRY & TIME
THE VDP.SEKT.STATUTE

19 10

VDP. DIE PRÄDIKATSWEINGÜTER

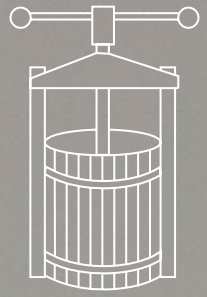
VDP.SEKT.STATUTE
AN OVERVIEW

	VDP.SEKT	VDP.SEKT.PRESTIGE®
Production	Traditional bottle fermentation	
Maturation on yeast	Minimum of 15 months	Minimum of 36 months
Further designations	Village (optional)	Vineyard site (optional)
Vintage	facultative Vintage Sekt: min. 24 months of maturation	optional Vintage Sekt: min. 36 months of maturation
Blends	Grape variety and vineyard site blends possible	
Grape production	Grapes must be estate grown	
Grape varieties	Permitted varieties are set by the regions for each quality tier	
Harvest	Grapes must in general be picked by hand	
Pressing	Whole bunch press	
Sekt assessment	Quality assessment by a regional expert commission	Quality assessment by a national expert commission

WHAT MAKES *TRADITIONAL BOTTLE FERMENTATION* SO SPECIAL?



1. Excellent grapes, harvested early for a perfect balance of acidity, ripeness, and freshness.



2. Gentle whole-cluster pressing.



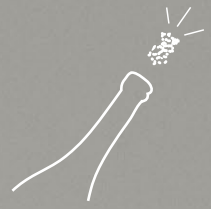
3. Primary fermentation of the must for the base wine in stainless steel tanks or wood casks.



4. Bottling of base wine together with the “liqueur de tirage” (a mix of sparkling wine yeast and sugar).



5. Secondary fermentation in the bottle: thanks to the yeast, the sugar is converted into alcohol and carbon dioxide. This produces an atmospheric pressure of 5 to 6 bar in the bottle. With the help of a riddling rack, the fermentation deposit is gradually moved into the neck of the bottle.



6. Once relocation is complete, the deposit is first frozen and then cleverly removed. Namely, the pressure itself expels the frozen deposit in a process known as disgorgement.



7. The Sekt then receives its “liqueur d’expedition” (either a mix of sugar and wine or a top-off with the same sparkling wine) to lend it the desired taste profile.



8. The bottles are then sealed with a Sekt cork and the muselet.



Traditional bottle fermentation is obligatory for both VDP.SEKT and VDP.SEKT.PRESTIGE®. Vintage Sekts must be granted at least 24 months (VDP.SEKT) or 36 months (VDP.SEKT.PRESTIGE®) on the lees. Grand Sekts may also mature well beyond those minimum guidelines. The VDP's strict production regulations also apply to the production of Sekt base wines. A VDP-specific catalog of requirements has been developed to define other mandatory criteria. This includes, for example, stipulations that Sekt produced in accordance with the VDP.SEKT.STATUTE must originate from an estate's own suitable sites.

From pruning to harvest – which traditionally falls on the early side for sparkling wines – all vineyard work and harvesting is to be performed by hand. Grape varieties for a VDP.SEKT and VDP.SEKT.PRESTIGE® are defined individually by each winegrowing region. This allows for varieties of historical relevance for a given region to join the classic options of Riesling and Pinot-family grapes (red and white). While origin is a crucial component in all VDP wines, still and sparkling alike, is not the sole quality criteria for its Sekt. Artistry and time also play a central role.



Germany and world-class sparkling wine? To understand how closely the two are linked, simply look to France. Names like Krug and Bollinger are reminders of just how involved Germans were in the rise of sparkling wine to its current prestige. Today the VDP.Die Prädikatsweingüter are forging their own sparkling path: through the VDP.SEKT.STATUTE, which regulates the production of outstanding, hand-crafted Sekt.

The new guidelines ensure that sparkling wines are subjected to the same stringent standards as still wines from VDP.Estates. The clearest symbol of this is the VDP.Sekt seal. It is only conveyed to sparkling wines which – like Champagne – fulfill the strictest quality criteria and successfully pass through the testing gauntlet.

The VDP has trained its own team of Sekt testers to safeguard consistent top quality for any wine bearing the VDP.Sekt seal. When the testing team comes together for a certification tasting, it is responsible for an uncompromising assessment of the quality of each Sekt. This helps provide recognition for exceptional Sekt, which has rightfully earned its place among the world‘s finest sparkling wines and serves as a beacon for a new German Sekt culture. At the same time, the VDP.SEKT.STATUTE also highlights the passion and dedication of the VDP.Estates in establishing benchmarks for the wine industry, and driving even greater progress.

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All information about the association and its wineries on **www.vdp.de/en**