

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



OHLLIG

RÜDESHEIMER
SEKTKELLEREI

Rudesheimer Sektkellerei Ohlig *Rudesheim, Germany*

Since 1919, founded by Anton Ohlig in Rudesheim am Rhein, and joined later with the Kloss family, that his traditions and passion for high quality sparkling wine made in the traditional method have been carried on for four generations. As a friend and neighbor of Carl Ehrhard, they do not own vineyards but produce their sekt from grapes or wine purchased from their neighbors like Weingut Carl Ehrhard, Weingut Walter Rapp, Weingut Mohr and Weingut Schlossmuhlenhof – all of which are family-run and practice environmentally friendly farming but who don't have the means to produce sekt themselves. Their wines are stored for at least nine months in bottle, on the lees, in their century old cellar where riddling and final disgorgement occurs. With their intent on quality, the winegrowers they work with trust their selections that the sekt will be made into a premium cuvee. It is Sektkellerei Ohlig's longstanding belief that a cuvee is more balanced than the individual parts it is made of; the special sensory experiences owed to their skilled cellar master and their continued precision in due to the most advanced technology possible to develop top quality cuvees. The name 'Latitude 50' refers literally to the latitude at which the vines are grown at, geographically the northernmost possible wine growing area. The label simplifies this for consumers and delivers continued enjoyment for any day whether or not it is a celebration.

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

Sekt

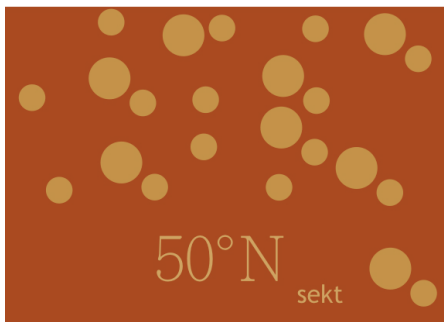
“Latitude 50°N”

Rudesheim, Germany

Pinot Noir, Dornfelder and Portugeiser

This wine is a blend of three wines, all from environmentally-friendly vineyards. The pinot noir is from Weingut Mohr, whose winery is located in the village of Lorch in the Rheingau. Grapes are handpicked from steep vineyards with soil rich in slate and is fermented in stainless steel tanks. Weingut Rapp in the village of Bad Münstereifel in the Nahe, picks the Dornfelder grapes used in the blend from his sandstone and porphyry soils and then ferments it in 25 year old large oak barrels. Finally, the Portugeiser is from Schlossmühlenhof in the Rheinhessen and is picked from vineyards in the town of Alzey which have mostly limestone soils with some clay. The wine is fermented in stainless steel tanks. The wines are stored in each winemaker’s respective cellar until they are shipped by truck to Oblig for bottling. The finished product is smoky and richly reflects its slate, limestone, and porphyry origins.

Alc: 11.0%



“Latitude 50°N”

Rudesheim, Germany

60% Müller-Thurgau, 30% Pinot Blanc, 10% Chardonnay

The Sekt Weiss was once produced from growers in the Nahe and Rheingau but is now sourced from one organic Rheinhessen producer that Savio works with. The Muller-Thurgau and Pinot Blanc are harvested early to ensure higher acids and lower sugar, and since the PH is low, the free SO2 level is kept at 20ppm. This wine is an experiment that worked out, using Savio’s knowledge and resources available to produce a pleasurable wine: low-intervention, low alcohol, low levels of SO2.

