



ABOUT US

We are Tim & Isabel - and we live and breathe sparkling wine! In 2011, we merged our parents' businesses and founded STRAUCH Sektmanufaktur in Osthofen. Craftsmanship and elegance come together in our products - for us, sparkling wine is part of life and we like to serve it with food, in our leisure time and also on special occasions.



The organic cultivation of around 25 hectares of vineyards in the best locations of Osthofener Goldberg, Osthofener Liebenberg and Mettenheimer Michelsberg is an important part of this. Healthy grapes, early harvesting by hand and whole grape pressing are fundamental to all our sparkling wines. We refine the base wines exclusively using traditional bottle fermentation.

Long maturation on the lees is a prerequisite for the quality of the sparkling wines. The combination of typical Champagne grape varieties such as Chardonnay, Pinot Meunier and Pinot Noir with the classic Pinot Blanc and Riesling grape varieties makes the difference.

SEKT COLLECTION

In our three sparkling wine ranges you will find sparkling wines with different aging times and origins.

TRADITION

Our sparkling wines in the TRADITIONS range are characterized by at least 15 months of ageing on the lees. The highest quality standards and a passion for sparkling wine production are the basis for us:

Riesling brut bio

Pinot Blanc brut bio

Strauch brut bio – *exclusively for retailers*

Strauch Rosé brut bio – *exclusively for retailers*



PRESTIGE

Our PRESTIGE sparkling wines have a creamy and elegant texture due to their storage on the lees for at least 30 months:

Pinot Prestige brut nature bio

Riesling Prestige extra brut bio

Rosé Prestige brut bio

Crémant Chardonnay extra brut bio



Our LAGENSEKTE have a maturation period of at least 40 months on the lees. These sparkling wines show the individual influences of the single vineyards from which the grapes were harvested by hand: Michelsberg brut bio



RÉSERVE

Our RÉSERVE range is characterized by special sparkling wine compositions that mature on the lees for at least 60 months after traditional bottle fermentation. Until now, we have one sparkling wine - which bears the RÉSERVE label:

2012er Grande Réserve brut nature bio

ALCOHOL-FREE

Elegant - sparkling - without alcohol!

The base wines for these sparkling wines are made from organically farmed grapes and are vegan. With a taste close to brut, the PUR sparkling wines are a great alternative:

Blanc Pur non-alcoholic

Rosé Pur non-alcoholic



"To produce unique sparkling wines, in harmony with nature, that can join the greats of the world, that authentically reflect us and our region and that stand out from the rest."

Sparkling wines are our obsession! We want the passion for the drink, the attention to detail and the special nature of our work to sparkle in every glass of STRAUCH sparkling wine.



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www.strauch-sektmanufaktur.de

experience the sparkling side of life

