



## Freudenperlen Secco Trocken

### WINE DESCRIPTION:

Indulge in the effervescent charm of our Freudenperlen Secco Trocken, a sparkling delight from the picturesque Franken Region of Germany. With its radiant straw color and lively bubbles dancing in the glass, this Secco Trocken invites you to celebrate life's joyous moments with every sip. On the nose, experience an aromatic symphony of ripe orchard fruits, including crisp green apple and juicy pear, accompanied by delicate floral undertones and a hint of citrus zest. These enticing aromas pave the way for a palate-pleasing experience, as vibrant flavors of summer fruits burst forth, complemented by refreshing notes of lemon-lime and a subtle hint of herbal complexity. Crafted in the Trocken style, this Secco dazzles with its crisp acidity and well-balanced sweetness, creating a harmonious interplay of flavors that linger long after the last sip. Whether enjoyed as a festive aperitif or paired with your favorite culinary creations, from fresh salads to savory appetizers and creamy desserts, this sparkling wine is sure to elevate any occasion with its irresistible charm and vivacious personality. Embrace the spirit of celebration and toast to life's precious moments with our Freudenperlen Secco Trocken, a sparkling gem from the heart of Franken that promises to sparkle bright and ignite the senses with each joyful sip. Cheers to laughter, love, and the simple pleasures that make life truly extraordinary.

### REGION:

The Franken Region is located middle to eastern Germany in the state of Bavaria. The soil, the grapevine variety, the microclimate, and the winegrower's love for their vines, along the River Main and on the slopes of the Steigerwald, there are vineyards as far as the eye can see. All these elements contribute to top quality wines. The Bocksbeutel bottle is almost synonymous with quality wines and wines with special attributes specifically from the Franken Region.

### SOILS:

Shell limestone

### VINTAGE: 2022

ALCOHOL: 11.5% VOL.

ACID: 5.2 G/L

RESIDUAL SUGAR: 1.6 G/L

CONTENTS: 0.750 ML

CONTAINS SULFITES

DRINKING TEMPERATURE: 6-9 °C / 43-48 F

DRY WHITE GERMAN WINE WITH ADDED

CARBON DIOXIDE



*Lucky Grapevine*  
IMPORTS, INC.

**Since the 1920's, Paul Schmitt took over his parent's mixed agricultural business and built it into a widely respected winery. Today our family run winery produces exclusively natural, pure, fully fermented wines that are never fortified with any added sugar. You will receive natural, authentic reflections of the respective variety, location and vintage. With this winemaking philosophy, you do get honest and characterful wines that are second to none.**

Weingut  
TROCKENE SCHMITTS  
Randersacker  
Ferienwohnungen