Dynamic Rheinhessen

by Dr Matthew Horkey - February 4, 2020

There was a time when sweet Liebfraumilch and cheap, bulk wine symbolized the Rheinhessen.

Today things are different. The Rheinhessen may be Germany’s most dynamic wine region. It’s home to some of the most prestigious German wines, [...] and its most well-regarded sparkling wine house.

[...]

Rheinhessen Sekt

Of all the sparkling wines we tasted in Germany, the most exciting examples were from two producers in the Rheinhessen. Sekthaus Raumland is considered to be the premier sparkling wine house in all of Germany. They are so well regarded by their peers that many send their wines to Sekthaus Raumland for disgorgement.

The estate is owned by Heide-Rose and Volker Raumland, who both share a passion for Champagne. Volker studied winemaking at the University of Geisenheim and his talents started to shine immediately. "As a student, I made a barrel of sparkling wine and it beat out several Champagnes in a blind tasting," Volkers says. "It shocked my professors and soon everyone in the class wanted to make sparkling wine."

The Raumland sparklers regularly stand up to top-notch Champagne.

Sekthaus Raumland produces only sparkling wine, made by the traditional method. All of their wines stay on the lees for years and see extended bottle aging. They are considered the reference for German sekt.

The sparklers from Raumland [...] are yeasty and finessed. They are dare-we-say, Champagne-like both in texture and flavor. There is a rise in demand for sparkling wine both locally and worldwide, which should continue to push the quality in the Rheinhessen.
Wine Recommendations:

- **Sekthaus Raumland, X. Triumvirat Grande Cuvée Brut 2010**

A fine cuvée from Germany’s highly regarded sparkling wine producer. The Sekthaus Raumland X. Triumvirat Grande Cuvée Brut 2010 is a blend of Pinot Noir, Pinot Meunier, and Chardonnay aged on the lees for eight years. There are notes of biscuit, lemon, stone, white pear, and a touch of barrel. Fine bubbles with a creamy mouthfeel and a long finish. **Score: 92+/100**

- **Sekthaus Raumland, Chardonnay Prestige Brut 2011**

The Sekthaus Raumland Chardonnay Prestige Brut 2011 spent almost six years on the lees. There are notes of mushroom, biscuit, lemon, and green apple with a creamy bead of bubbles. The biscuit and brioche notes really stand out on this wine. Intense citrus notes accompany the tight and steely finish. **Score: 93/100**

- **Sekthaus Raumland, Blanc de Noirs Brut 2008**

The Sekthaus Raumland Blanc de Noirs Brut 2008 is one of the estate’s reserve wines. It’s made from Pinot Noir. This has 3 g/L RS dosage and is aged on the lees for ten years. There are notes of sour strawberry, lemon, pear drop, biscuit, and mushroom. For an aged wine this is still very fresh and lively. The wine spreads out on the palate wide and then comes back to a tight and long finish. **Score: 93+/100**

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