



## Hörner Hochstadt (Pfalz)



There are moments that literally call for a glass of pure happiness. A mild summer evening on the terrace, the carefree laughter of good friends, the gentle chirping of crickets in the twilight. It is this moment of total relaxation, the longing for something refreshing that touches the soul without weighing down the head. The Hörner Secco White was created precisely for this moment. Even the soft "pop" of the closure is a promise: Now the evening begins, now enjoyment begins. It is the genially fruity, spritzy companion that captures the tingling of the moment and brings it into the glass.

This Secco is the liquid definition of "zest for life". It dances light yellow with lively reflections in the glass, while fine strings of pearls tirelessly rise to the surface. The bouquet is a basket full of fresh, light fruits: One smells the bite into a crisp green apple, the juiciness of ripe pears, and a hint of spritzy lemon and exotic passion fruit. On the palate, it is a revelation of freshness. The lively acidity of 7,2 g/l ensures incredible fizz and "drinkability", while the perfectly dosed residual sweetness of 15,7 g/l supports the fruit and gives it an off-dry, juicy character. It is never sweet, but always harmonious and animating. With its light 10,0 %vol alcohol, it is the ideal "pour-again wine".

As German sparkling wine (Perlwein) the high-quality answer to Italian Prosecco - fine bubbles are added to it through carbonation. This underscores its fresh and immediate character. The grapes for this cuvée originate from the sun-drenched vineyards of the Palatinate. Here they can develop their full fruitiness while the terroir preserves the necessary freshness and structure.

Food Recommendation: The Secco White is a phenomenal aperitif that opens the palate and creates anticipation for the evening. It is the star at any reception, picnic, or brunch. It shines with light appetizers like antipasti, bruschetta with tomatoes, melon with ham, or a fresh leaf salad with goat cheese. Also with finger food, seafood, or simply as a soloist on the balcony, it is unbeatable.

Drinking Temperature: Enjoy the Secco White strictly well chilled at 8-10 °C. Only then does it unfold its full, spritzly elegance and remain refreshing until the last sip.



- Type: Sparkling wine (Perlwein) with added carbonation
- Taste: off-dry / fruity
- Alcohol: 10,0 %vol
- Residual Sweetness: 15,7 g/l
- Acidity: 7,2 g/l

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