



Hörner Hochstadt (Pfalz)



Sometimes you have to set an exclamation mark. The Hörner Secco Red is exactly that: a liquid exclamation mark that breaks conventions and sends the senses on an unforgettable journey. Forget pale rosé tones and gentle white wines - here comes the full, opulent power of dark fruit in the glass. In a bright, deep cherry red, it sparkles provocatively and seductively. This is not a quiet aperitif. This is a Secco that tells an intense story of ripe berries, warm sun, and pure, sweet seduction. One sip, and you are standing in the middle of a garden full of sun-warmed blackberries and plump heart cherries.

This sparkling wine is an olfactory experience. The bouquet is exuberant and intense, dominated by a wave of dark fruit aromas. Ripe blackberries, black currants, and sweet cherries merge into a harmonious overall picture. On the palate, the fascinating play unfolds: An opulent, velvety fruit sweetness (72,5 g/l) envelops the tongue, but it is immediately caught by fine, invigorating carbonation and fresh acidity (5,6 g/l). This interplay prevents the Secco from ever seeming "sticky" or "cloying". Instead, it is sweet, yes, but in an incredibly animating, light, and playful way. The low alcohol content of only 8,0 %vol makes it a dancing, light delight.

This Secco most likely owes its dramatic color and intense fruit to the Dunkelfelder grape variety, a German cross known as a so-called teinturier (dyeing) grape. It provides not only the spectacular optics but also the powerful foundation of dark aromas.

Food Recommendation: This red Secco is the dream partner for all desserts. It is simply brilliant with dark chocolate - be it a chocolate mousse, a juicy brownie, or a chocolate soufflé with a liquid core. The bitterness of the cocoa and the sweet fruit

of the wine are an unbeatable team. Equally brilliant, it fits fruit desserts with red or blue berries, like red fruit jelly (Rote Grütze), a berry tart, or cherry cake.

Drinking Temperature: Strictly serve well chilled at 8-10 °C. The cold is essential so that the sweetness works elegantly and refreshingly.



- Type: Sparkling wine (Perlwein) with added carbonation
- Taste: vom Dunkelfelder
- Alcohol: 8,0 %vol
- Residual Sweetness: 72,5 g/l
- Acidity: 5,6 g/l

Weingut Hörner
Edesheimer Weg 14
DE-76879 Hochstadt (Germany)

Tel: +49 (0)6347-3181935
Fax: +49 (0)6347-3181941
service@weingut-hoerner.de
www.weingut-hoerner.de