



RIESLING RESERVE SEKT 2003

STEININGER

Origin:	Austria, Kamptal, Langenlois
Site:	Ried Steinberg 
Site Type:	plateau
Varietal:	Riesling 100 %
Geographical Orientation:	north
Sea Level:	357 - 377 m

Weather / Climate

Climate: continental, pannonic

Cellar

Traditional bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. The base wine is then aged for six months in small, used oak barrels. After the second fermentation in the bottle, the wine remains on the lees for at least 24 months – lending it structure, depth, and an elegant creaminess. The focus of the vinification lies in expressing the varietal character with clarity and precision.

Harvest: handpicked | middle/september
handpicked | middle/october

Disgorgement: warm | manual
Storage Time: 19 months

Riddling: manual
Bottling: natural cork

Data

Wine Type: Sparkling wine | white | dry

Alcohol: 13 %

Allergens: sulfites

Drinking Temperature: 6 - 8 °C

Aging Potential: 3 years

Optimum Drinking Year: 2005 - 2008

Tasting Notes

Karl Steininger: One of the first national winners and simultaneously featured in the Salon. Although the sparkling wine cork remains quite small upon opening, the wine is still full of life. Even after so many years, the Riesling varietal remains recognizable, making it incredibly charming. Creamy on the front of the palate, lively towards the back with well-integrated acidity. This is proof that a great sparkling wine with naturally integrated CO₂ can remain immensely enjoyable and inviting to drink for many years. 20/20 points



Facts

Bottled for sparkling: 05/04 – 19 months on the lees Disgorged: 12/05