


RIESLING RESERVE SEKT 2003



STEININGER

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



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.

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| Harvest: | handpicked middle/september handpicked middle/october |
| Disgorgement: | warm manual Storage Time: 19 months |
| Riddling: | manual |
| Bottling: | natural cork |

Data

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| Wine Type: | Sparkling wine white dry |
| Alcohol: | 13 % |
| 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