




RIESLING RESERVE SEKT 2005

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 |

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.

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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 % |
| Allergens: | sulfites |
| Drinking Temperature: | 6 - 8 °C |
| Aging Potential: | 3 years |
| Optimum Drinking Year: | 2008 - 2011 |

Tasting Notes

Karl Steininger: A cool year, which is also reflected in the glass. Still almost youthful, with exotic notes and fruit sweetness. A pleasant interplay of acidity makes it appear lively. Even the cork expands slightly and remains elastic. 19/20 points

Facts

Bottled for sparkling: 06/06 – 19 months on the lees Disgorged: 01/08

