



# WEISSBURGUNDER RIED PANZAUN GROSSE RESERVE SEKT 2015

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Grosse Reserve
<b>Site:</b>	Panzaun
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Weißburgunder 100 %   28 years
<b>Soil:</b>	deep humus

## Vineyard Site:

A deep, humus-rich soil on the Panzaun high plateau offers ideal conditions for outstanding Pinot Blanc. The vines were personally selected, grafted, and cultivated by us. Today, the vineyard is in its prime – mature, balanced, and at the height of its potential.

## Cellar

### Traditionelle Flaschengärung

The grapes are gently pressed, followed by fermentation and maturation in used 2,000-liter acacia barrels. After the second fermentation in the bottle, the wine matures on the lees for at least 48 months – a long resting period that imparts refined creaminess and an elegant mousse.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/october
-----------------	--

<b>Disgorgement:</b>	warm   manual Storage Time: 48 months
----------------------	--

<b>Riddling:</b>	manual
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	4.4 g/l
<b>Residual Sugar:</b>	8.2 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Aging Potential:</b>	3 years
<b>Optimum Drinking Year:</b>	2020 - 2024

## Wine Description

Bright golden yellow with a persistent fine mousse. Yellow pear fruit with a delicate brioche touch, accompanied by melon, yellow mirabelle plum, a hint of blossom honey, and some candied citrus. Juicy, elegant, with a fine acidity structure, spicy, with delicate notes of yellow apple, sweet mango, and biscuit on the finish. A powerful food companion with substance.



## Tasting Notes

Karl Steininger: 12 months in a large barrel perfectly enhances the nutty aroma of the Weißburgunder. This represents the "other" Steininger philosophy—expressive and deep. The base wine matures in wood for a year, reaching optimal ripeness. This aging process reduces primary aromas while developing secondary notes, adding structure, depth, and complexity. It can easily handle some aeration! An ideal companion for lovers of bone-dry sparkling wine—not for newcomers to the world of sparkling wines. A true delight for connoisseurs. Drink or Hold! 20/20 points

## Food Pairing

Weißburgunder Panzaun pairs perfectly with rich dishes.

## Facts

Bottled for sparkling: 10/16 – 48 months on the lees Disgorged: 10/20