



# GRÜNER VELTLINER RESERVE SEKT 2016

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	Ried Wechselberg
<b>Varietal:</b>	Grüner Veltliner 100 %   27 years
<b>Soil:</b>	gneiss alluvial gravel loess



## Cellar

### Bottle fermentation

The grapes are gently pressed, and the first fermentation takes place in used acacia barrels. After bottle fermentation, the sparkling wine matures on the lees for at least 24 months. The focus is on a style that clearly expresses the varietal character – calm, precise, and with subtle maturity.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/october
<b>Disgorgement:</b>	warm Storage Time: 29 months
<b>Riddling:</b>	manual
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	Sparkling wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Aging Potential:</b>	3 years
<b>Optimum Drinking Year:</b>	2019 - 2022

## Tasting Notes

Karl Steininger: Our export hit, the Grüner Veltliner, demonstrates in its middle age what defines this variety. A seamless experience from start to finish—dense, creamy, and harmonious. No noticeable residual sugar, with the typical spiciness of Grüner Veltliner. The sought-after white pepper emerges on the finish, lingering beautifully. 18.5/20 points

## Food Pairing

Grüner Veltliner sparkling wine goes perfectly with almost all dishes. Any type of starter and salads or poultry, pork and veal.

## Facts

Bottled for sparkling: 04/17 – 29 months on the lees Disgorged: 09/19