



GRÜNER VELTLINER RESERVE SEKT 2016

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Wechselberg
Varietal:	Grüner Veltliner 100 % 27 years
Soil:	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.

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

Data

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