



WEISSBURGUNDER RESERVE SEKT 2017

STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria Reserve
Site:	Ried Thal
Site Type:	terraces
Varietal:	Weißburgunder 100 % 30 years
Geographical Orientation:	south
Sea Level:	230 - 279 m
Soil:	loess sub soil loam sub soil black earth

Vineyard Site:

It is a pure loess site. The soil consists of deep black earth derived from loess, which has been altered by colluvial processes on the sloping south-facing hillside. Colluvially influenced loess tends to be more clayey, meaning finer-grained and often less calcareous.

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.

Harvest:	handpicked middle/september handpicked middle/october
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Disgorgement:	warm manual Storage Time: 42 months
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Riddling:	manual
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Bottling:	natural cork
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Data

Wine Type:	Sparkling wine white dry
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Alcohol:	13 %
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Acid:	4.5 g/l
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Residual Sugar:	2.3 g/l
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Allergens:	sulfites
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Drinking Temperature:	6 - 8 °C
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Aging Potential:	3 years
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Optimum Drinking Year:	2021 - 2024
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Awards

Falstaff:	92
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Wine Description

Bright yellow-green colour, silver reflections, fine mousseux. Delicately nutty pear fruit, delicate hint of mango, inviting bouquet. Powerful, sweet texture, fine herbal spice, mineral on the finish, honey and yellow tropical fruit in the aftertaste.

Tasting Notes

Karl Steininger: The Burgunder sparkling wines are distinguished by their smooth elegance in the glass. They present a consistent profile from start to finish, with subtle white bread aromas and a clear structure, making them an ideal food companion. After giving it some air, it develops even more silkiness in the glass while maintaining a firm finish. Best opened and allowed to breathe a few hours in advance. 18/20 points

Food Pairing

Fresh cheese (goat, sheep), roasted poultry and to go with various asparagus dishes

Facts

Bottled for sparkling: 06/18 - 42 months on the lees Disgorged: 12/21