



# WEISSBURGUNDER RIED PANZAUN GROSSE RESERVE SEKT 2017

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 %   30 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   beginning/september handpicked   beginning/october
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<b>Disgorgement:</b>	warm   manual Storage Time: 48 months
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<b>Riddling:</b>	manual
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	7.9 g/l
<b>Acid:</b>	4.7 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2024 - 2027

## Awards

<b>Falstaff:</b>	94
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## 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.

## Food Pairing

Weißburgunder Panzaun pairs perfectly with rich dishes.