

WEISSBURGUNDER RIED PANZAUN GROSSE RESERVE SEKT 2017



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Grosse Reserve
Site:	Panzaun
Site Type:	plateau
Varietal:	Weißburgunder 100 % 30 years
Soil:	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.

Harvest:	handpicked beginning/september handpicked beginning/october
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Disgorgement:	warm manual Storage Time: 48 months
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Riddling:	manual
Bottling:	natural cork

Data

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

Awards

Falstaff:	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.