



ZWEIGELT SEKT 2017

STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt aus Österreich
Site:	Zweigelt Reserve
Varietal:	Zweigelt 100 % 25 years
Geographical Orientation:	south east
Sea Level:	265 - 318 m
Soil:	loess loam black earth

Vineyard Site:

In Ried Dechant the soil is a well water-retaining black earth made of loess from erosion.

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 12 months in small, used oak barrels. Following traditional bottle fermentation, the wine matures on the lees for around 50 months – resulting in depth, refined maturity, and an exceptionally elegant mousse.

Harvest:	handpicked
Disgorgement:	warm manual Storage Time: 50 months
Riddling:	manual

Data

Wine Type:	Sparkling wine red brut
Alcohol:	13 %
Acid:	4.2 g/l
Residual Sugar:	5.4 g/l
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2028

Wine Description

The lively mousse contrasts beautifully with the juicy, ripe red fruit. Intense cherry aromas on the nose with a hint of maturity; dense and characterful on the palate. A distinctive red sparkling wine – bold, individual, and anything but ordinary.

Food Pairing



A characterful companion to dark meats, game dishes, or flavorful barbecue. It also pairs beautifully with pasta in rich sauces or as a bold contrast to dark chocolate – expressive, versatile, and full of style.