



BURGUNDER RESERVE SEKT 2018

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Sekt g.U.
Site:	"Ried Spiegel" and "Ried Hasel"
Varietal:	Weißburgunder 34 % 30 years Chardonnay 33 % 30 years Pinot Noir 33 % 40 years
Soil:	amphibolite alluvial gravel loess

Cellar

Traditional bottle fermentation

Gentle pressing, followed by temperature-controlled fermentation in stainless steel. The base wine then matures for six months in small used oak barrels. After the second fermentation in the bottle, the sparkling wine rests on the lees for at least 24 months developing depth, structure, and subtle maturity.

Harvest:	handpicked middle/september handpicked middle/october
Disgorgement:	warm Storage Time: 24 months
Riddling:	manual
Bottling:	natural cork

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13.5 %
Acid:	4.2 g/l
Residual Sugar:	3.4 g/l
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2027

Awards

Falstaff:	92 Punkte
Vinaria:	3 Sterne

Wine Description

Attraktive Nase, Biskuit, Haselnüsse, Heliotrop, ein bisschen auch wie gut gereifter Cognac; cremige Textur, hochfeine Zartbitter-Komponenten, Bergamotte, Nusschale; vollmundig, stoffig und zugleich wunderschön balanciert; sehr sexy.

Tasting Notes



Attractive nose, biscuit, hazelnuts, heliotrope, a bit like well-matured cognac; creamy texture, very fine dark chocolate components, bergamot, nut skin; full-bodied, substantial and at the same time beautifully balanced; very sexy.

Food Pairing

This "Burgundy-style" sparkling wine is a great partner for various dishes. With almost three years on the lees, it has a savoury biscuit character. It goes well with all types of seafood such as lobster, octopus, mussels and scallops as well as veal.