

2018 GRÜNER VELTLINER RIED STEINHAUS SEKT AUSTRIA GROSSE RESERVE



STEININGER



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| Origin: | Austria, Kamptal, Langenlois, Langenlois |
| Quality grade: | Sekt Austria Grosse Reserve |
| Site: | Ried Steinhaus |
| Site Type: | terraces |
| Varietal: | Grüner Veltliner 100 % 20 years |
| Geographical Orientation: | south |

Vineyard Site:

The Steinhaus vineyard is a steep terraced site north of Langenlois, with a pronounced southern exposure and slopes exceeding 20 %. The topsoil is composed of loess and alluvial gravel, while the subsoil is rich in quartz. This geological diversity creates well-drained, meager soils that encourage deep rooting of the vines. The result is wines with clear structure, fine minerality, and elegant character, offering a distinctive expression of the terroir.

Cellar

Traditional bottle fermentation

The grapes are gently pressed, followed by fermentation and maturation in used 2,000-liter acacia barrels. After traditional bottle fermentation, the wine rests on the lees for a minimum of 48 months – a long aging period that lends it structure, refined creaminess, and an exceptionally elegant mousse.

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| Harvest: | handpicked |
| Disgorgement: | warm manual |
| | Storage Time: 48 months |
| Riddling: | manual |

Data

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| Wine Type: | Sparkling wine white brut |
| Alcohol: | 13 % |
| Acid: | 3.5 g/l |
| Residual Sugar: | 4 g/l |
| Drinking Temperature: | 6 - 8 °C |
| Optimum Drinking Year: | 2024 - 2028 |

Wine Description

Bright greenish yellow with golden highlights and fine, persistent mousse. Aromas of tropical fruit, blossom honey, quince, and floral notes. Juicy and layered on the palate with ripe mango, subtle spice, and a mineral, long finish. Dense yet elegant – a refined companion with depth and freshness.

Food Pairing

This distinguished sparkling wine pairs beautifully with poultry or pan-seared fish and seasonal vegetables. It also delights on its own as a moment of elegant indulgence.

