

2018 GRÜNER VELTLINER RIED STEINHAUS SEKT AUSTRIA GROSSE RESERVE



STEININGER



Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Grosse Reserve
Site:	Ried Steinhaus
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 20 years
Geographical Orientation:	south
Soil:	quartz alluvial gravel loess

Vineyard Site:

Steep terraced site north of Langenlois with a pronounced south-facing aspect and a slope of over 20%.

Cellar

Traditional bottle fermentation

Gentle pressing, fermentation and maturation in used 2000 litre acacia barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 48 months to develop its creaminess and fine mousseaux.

Harvest:	handpicked beginning/october handpicked beginning/october
----------	--

Disgorgement:	warm manual Storage Time: 48 months
---------------	--

Riddling:	manual
Bottling:	natural cork

Data

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

Awards

Falstaff:	94
-----------	----

Wine Description

Bright green-yellow, golden reflections, delicate, persistent mousse. Inviting tropical fruit, a hint of blossom honey, a hint of quince, rhubarb and caramel, floral touch. Juicy, good complexity, delicately spicy, ripe mango notes on the finish, well-integrated acid structure, mineral aftertaste, juicy fruit sweetness, multi-layered food companion.



Food Pairing

This great sparkling wine shows its character best in combination with poultry or roast fish with seasonal vegetables. Of course, it can also be enjoyed "on its own" without food.