

2018 GRÜNER VELTLINER RIED STEINHAUS SEKT AUSTRIA GROSSE RESERVE



STEINGER



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

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.

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

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

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.

