



GRÜNER VELTLINER RIED STEINHAUS GROSSE RESERVE SEKT 2018

STEININGER

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.

Weather / Climate

Climate: continental, pannonic

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
Allergens:	sulfites
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.