




RIESLING RESERVE SEKT 2018

STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria Reserve
Site:	Ried Steinberg 
Site Type:	plateau
Varietal:	Riesling 100 %
Geographical Orientation:	north
Sea Level:	357 - 377 m

Weather / Climate

Climate: continental, pannonic

Cellar

Traditional bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. The base wine is then aged for six months in small, used oak barrels. After the second fermentation in the bottle, the wine remains on the lees for at least 24 months – lending it structure, depth, and an elegant creaminess. The focus of the vinification lies in expressing the varietal character with clarity and precision.

Harvest:	handpicked middle/september handpicked middle/october
Disgorgement:	warm manual Storage Time: 23 months
Riddling:	manual
Bottling:	natural cork

Data

Wine Type:	Sparkling wine white dry
Alcohol:	13.5 %
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Aging Potential:	3 years
Optimum Drinking Year:	2021 - 2024

Tasting Notes

Karl Steininger: The cork opens beautifully and is absolutely tight. The warm summer results in more extract, alcohol, and residual sugar, making it a powerful of its variety, with subtle tropical notes. On the palate, it is supported by a vibrant acidity and a long, firm finish. It can easily be stored in the cellar for many more years. One could dare to compare it with great German sparkling wines. 18.5/20 points



Facts

Bottled for sparkling: 05/19 – 23 months on the lees Disgorged: 04/21