


# 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



## 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 %

**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