



RIESLING RIED HEILIGENSTEIN GROSSE RESERVE SEKT 2018

STEININGER

Origin:	Austria, Kamptal, Zöbing, Langenlois
Quality grade:	Sekt Austria Grosse Reserve
Site:	Ried Heiligenstein
Site Type:	terraces
Varietal:	Riesling 100 % 28 - 30 years
Geographical Orientation:	south, south west



Vineyard Site:

The south- and southwest-facing terraced slopes of the Heiligenstein vineyard are defined by a unique geological formation that has been preserved for millions of years. The bedrock consists of weathered desert sandstone and volcanic inclusions from the Permian period, found in this form only here. These distinctive soils are barren and well-drained, encouraging deep rooting and giving the wines their unmistakable spiciness, minerality, and longevity.

Weather / Climate

Climate: continental, pannonic

Cellar

Traditionelle Flaschengärung

The grapes are gently pressed, followed by fermentation and maturation in used 2,000-liter acacia barrels. After the second fermentation in the bottle, the wine rests on the lees for at least 48 months – a maturation period that imparts refined creaminess and an elegant mousse.

Harvest: handpicked | beginning/september
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: 5.4 g/l

Residual Sugar: 8.8 g/l

Allergens: sulfites

Drinking Temperature: 6 - 8 °C

Optimum Drinking Year: 2024 - 2028

Awards

Falstaff: 94



Wine Description

Medium yellow-green, silver reflections, delicate mousseux. Delicately floral, white tropical fruit, a hint of vineyard peach and lime. Powerful, juicy, white stone fruit, finesse-rich structure, elegant, well-integrated fruit sweetness, sticks well, shows length, further ageing potential.

Food Pairing

Cream of pumpkin soup from the Falstaff cookery book 'Austria's Best Recipes 2020'. Also to enjoy without any food, with friends on a cosy evening.