



SAUVIGNON BLANC SEKT RESERVE 2018

STEININGER

Quality grade: Österreichischer Sekt g.U.
Varietal: Sauvignon Blanc 100 % | 30 years



Cellar

Bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. After traditional bottle fermentation, the wine matures on the lees for at least 24 months – adding structure, depth, and elegant creaminess. The focus lies on a style that expresses the varietal character with clarity and precision.

Harvest: handpicked | middle/september
handpicked | middle/october

Disgorgement: warm | manual
Storage Time: 24 months

Riddling: manual

Bottling: natural cork

Data

Wine Type: Sparkling wine | white | dry

Alcohol: 13 %

Acid: 6 g/l

Residual Sugar: 8.3 g/l

Allergens: sulfites

Drinking Temperature: 6 - 8 °C

Optimum Drinking Year: 2021 - 2023



Awards

Landessieger 2021

Tasting Notes

Bright, radiant green-yellow, ripe pepper notes with a fruity-floral complement, creamy mousseaux, piquant extract sweetness, highly elegant and multi-layered.

Food Pairing

Vegetables, paprika chicken, smoked fish, seafood e.g. scampi á la Karl from the cookery book TOP- Winzer kochen!