

# SAUVIGNON BLANC SEKT RESERVE 2018



STEININGER

<b>Quality grade:</b>	Österreichischer Sekt g.U.
<b>Varietal:</b>	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.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/october
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<b>Disgorgement:</b>	warm   manual Storage Time: 24 months
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<b>Riddling:</b>	manual
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<b>Bottling:</b>	natural cork
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## Data

<b>Wine Type:</b>	Sparkling wine   white   dry
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<b>Alcohol:</b>	13 %
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<b>Acid:</b>	6 g/l
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<b>Residual Sugar:</b>	8.3 g/l
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<b>Drinking Temperature:</b>	6 - 8 °C
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<b>Optimum Drinking Year:</b>	2021 - 2023
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## 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!