

2018 WEISSBURGUNDER SEKT AUSTRIA RESERVE



STEININGER



Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria Reserve
Site:	Ried Thal
Site Type:	terraces
Varietal:	Weißburgunder 100 % 31 years
Geographical Orientation:	south
Sea Level:	230 - 279 m
Soil:	loess sub soil loam sub soil black earth

Vineyard Site:

It is a pure loess site. The soil consists of deep black earth derived from loess, which has been altered by colluvial processes on the sloping south-facing hillside. Colluvially influenced loess tends to be more clayey, meaning finer-grained and often less calcareous.

Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for 6 months in small used wooden barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months to develop its creaminess.

Harvest:	handpicked beginning/september handpicked beginning/october
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual
Bottling:	natural cork

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Acid:	4 g/l
Residual Sugar:	10.6 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2027

Awards

Falstaff:	93
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Wine Description



Bright yellow-green colour, silver reflections, fine mousseux. Delicately nutty pear fruit, delicate hint of mango, inviting bouquet. Powerful, sweet texture, fine herbal spice, mineral on the finish, honey and yellow tropical fruit in the aftertaste.

Food Pairing

Fresh cheese (goat, sheep), roasted poultry and to go with various asparagus dishes