



WEISSBURGUNDER RESERVE SEKT 2018

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Hasel
Varietal:	Weißburgunder 100 % 31 years



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
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual

Data

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



Wine Description

Bright yellow-green with silver highlights and a fine mousse. The nose opens with inviting pear fruit, subtly underpinned by nutty notes and a hint of mango – a rounded, fruit-driven bouquet with a touch of exotic flair. On the palate, powerful with a sweet texture, fine herbal spice, and a mineral-driven finish. Lingering impressions of honey and yellow tropical fruit echo on the aftertaste – balanced, persistent, and elegantly expressive.

Food Pairing

An elegant match for fresh cheeses, especially those made from goat or sheep's milk – complementing both their creamy texture and subtle tang. It also pairs beautifully with pan-seared poultry, offering balance and finesse. Particularly well-suited to a variety of asparagus dishes, whether classically prepared with hollandaise or in a more Mediterranean style with herbs and olive oil.