



WEISSBURGUNDER RIED PANZAUN GROSSE RESERVE SEKT 2018

STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Grosse Reserve
Site:	Panzaun
Site Type:	plateau
Varietal:	Weißburgunder 100 % 31 years
Soil:	deep humus

Vineyard Site:

A deep, humus-rich soil on the Panzaun high plateau offers ideal conditions for outstanding Pinot Blanc. The vines were personally selected, grafted, and cultivated by us. Today, the vineyard is in its prime – mature, balanced, and at the height of its potential.

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 matures on the lees for at least 48 months – a long resting period that imparts refined creaminess and an elegant mousse.

Harvest:	handpicked
Disgorgement:	warm manual Storage Time: 48 months
Riddling:	manual
Bottling:	natural cork

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Residual Sugar:	6.4 g/l
Acid:	3.9 g/l
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2025 - 2028

Wine Description

Bright golden yellow with fine, persistent mousse. Creamy nose of macadamia, nut brioche, and orange cream, complemented by yellow pear, melon, mirabelle, and a hint of blossom honey. Juicy, elegant, and crystal-clear on the palate, with fine acidity, sweet mango, and biscuit on the finish. A perfect balance of richness and finesse – a powerful sparkling wine with substance and length.

Food Pairing



A powerful yet elegant companion, showing its character beautifully alongside pan-seared fish and select seafood. Equally harmonious with light meats such as veal or poultry, preferably in delicate sauces, as well as refined pasta dishes with truffle.