

N.V. WEISSBURGUNDER METHODE ELEMENTAR SEKT AUSTRIA



STEININGER

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| Quality grade: | Sekt Austria |
| Varietal: | Weißburgunder 100 % 30 years |



Cellar

Traditional bottle fermentation

After gentle whole-cluster pressing, the first fermentation begins under temperature control in stainless steel and is intentionally stopped to retain natural grape sugar. The second fermentation takes place in the bottle, using unfiltered base wine and our estate's own cultured yeast. All residual sweetness comes solely from the grapes. Following extended lees aging, the bottles are riddled to clarity and disgorged without any dosage. Oxidation is prevented exclusively by the wine's natural carbon dioxide.

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| Harvest: | handpicked |
| Fermentation: | spontaneous with pied de cuve |
| Disgorgement: | warm manual |
| | Storage Time: 24 months |
| Riddling: | manual |

Data

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| Wine Type: | Sparkling wine white brut |
| Alcohol: | 13 % |
| Acid: | 5 g/l |
| Residual Sugar: | 6 g/l |
| Drinking Temperature: | 6 - 8 °C |
| Optimum Drinking Year: | 2024 - 2027 |



Awards

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| Falstaff: | 93 |
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Wine Description

Bright golden yellow in the glass. Subtle on the nose, the palate reveals a focused, mineral-driven profile with cool depth and fine texture. Fruit remains restrained, while the varietal character is clearly defined – shaped by origin, soil, and vinification. A sparkling wine with character, precision, and quiet intensity.

Tasting Notes

Attractive nose, biscuit, hazelnuts, heliotrope, a bit like well-matured cognac; creamy texture, very fine bittersweet components, bergamot, nut skin; full-bodied, substantial and at the same time beautifully balanced; very sexy.

Food Pairing

A versatile match for grilled fish, succulent pork belly, or a creamy vegetable risotto. The wine's structure and subtle spice add freshness and balance to flavourful, rich dishes.