

N.V. WEISSBURGUNDER METHODE ELEMENTAR SEKT AUSTRIA



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria
Site:	2-3 different vineyards in the Kamptal
Varietal:	Weißburgunder 100 % 30 years
Soil:	loam loess



Cellar

Traditional bottle fermentation

Gentle pressing. The base wine is stopped during the first fermentation (temperature-controlled in steel tanks) and fermented a second time in the bottle unfiltered with yeast specially selected at the winery. The sugar comes exclusively from the grapes. After storage on the lees, the sparkling wine is riddled. No dosage is used at all during the disgorgement process. Only the natural carbon dioxide provides protection against oxidation.

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:	5 g/l
Residual Sugar:	6 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2027

Awards

Falstaff:	93
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Wine Description

The sparkling wine has a rich golden yellow colour and a different, exciting, "elemental" taste. Here, too, the philosophy of single-varietal sparkling wine remains true. Although the primary fruit is not as pronounced, the varietal character is clearly recognisable.

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

Grilled fish, pork belly and vegetable risotto