

WEISSBURGUNDER METHODE ELEMENTAR SEKT N.V.



STEINGER

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.

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

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

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.

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.