

2015 WEISSBURGUNDER PRIVAT 100 MONATE SEKT AUSTRIA GROSSE RESERVE



STEININGER



Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria Grosse Reserve
Site:	Ried Thal
Site Type:	terraces
Varietal:	Weißburgunder 100 % 21 - 26 years
Geographical Orientation:	south
Sea Level:	230 - 279 m
Soil:	loess sub soil loam sub soil black earth

Vineyard Site:

It is a pure loess site. The soil consists of deep black earth derived from loess, which has been altered by colluvial processes on the sloping south-facing hillside. Colluvially influenced loess tends to be more clayey, meaning finer-grained and often less calcareous.

Cellar

Traditional bottle fermentation

Gentle pressing, followed by fermentation and aging in used 500-liter oak barrels. After traditional bottle fermentation, the wine rests on the lees for an impressive 100 months – allowing its remarkable creaminess and fine, elegant mousse to fully develop.

Harvest:	handpicked beginning/september handpicked beginning/october
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Disgorgement:	warm manual Storage Time: 100 months
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Riddling:	manual
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Bottling:	natural cork
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Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Acid:	5.5 g/l
Residual Sugar:	5.5 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2025 - 2029

Wine Description



Some things in life take time to reveal their full beauty. This was our guiding thought when we let the Steininger Privat Sekt mature for 100 months on the lees. This decision, driven by patience, passion, and a love for detail, reflects our philosophy of quality and craftsmanship. Every bottle tells the story of persistent waiting. 100 months on the lees – more than eight years of maturation. This time grants our sparkling wine its unparalleled elegance: delicate aromas that not only delight the palate but also touch the soul. For us, the Steininger Privat Sekt is a tribute to the art of sparkling winemaking and the magic of patience.

Tasting Notes

Karl Steininger: It's no coincidence that sparkling wine is almost always made with Burgundy grape varieties internationally. The base wine for this one was matured to full ripeness in a large wooden barrel. Afterward, it underwent fermentation in the bottle and was aged on the lees for at least 100 months. The goal for this sparkling wine was to bring out and highlight its fullness even more. Despite its richness, it remains 100% lively, as the acidity and well-integrated CO2 support its body. With more air, the nutty nuances come increasingly to the forefront. 20/20 points

Food Pairing

Ideal for festive occasions or as a companion to fine dishes. Tip: Decant the sparkling wine – it will benefit from it.

Facts

Bottled for sparkling: 06/16 – 100 months on the lees Disgorged: 11/24