

# 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, fermentation, and maturation in used 500-liter oak barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for 100 months to develop its creaminess and fine mousse.

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
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Alcohol:	13 %
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Acid:	5.5 g/l
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Residual Sugar:	5.5 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2025 - 2029
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## 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.

## Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.

## Facts

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