

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
Disgorgement:	warm manual Storage Time: 100 months
Riddling:	manual
Bottling:	natural cork

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 simply take time to reveal their true greatness. With Steininger Privat Sekt, we chose that path deliberately: 100 months of lees aging – shaped by patience, craftsmanship, and a deep belief that true quality can never be rushed. This exceptional length of time imparts depth, elegance, and an aromatic complexity that resonates. Each bottle reflects our passion and our trust in the value of waiting. A tribute to the art of sparkling wine – and to the magic of time.



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

A sparkling wine for special moments – equally at home alongside fine cuisine or as the highlight of a festive occasion. Our tip: Let it breathe! Decanting reveals its full depth and aromatic complexity.