



# WEISSBURGUNDER PRIVAT SEKT 100 MONATE 2015

STEININGER

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Sekt Austria Grosse Reserve
<b>Site:</b>	Ried Thal
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Weißburgunder 100 %   21 - 26 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	230 - 279 m
<b>Soil:</b>	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 casks. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 48 months to develop its creaminess and fine mousse.

<b>Harvest:</b>	handpicked
<b>Disgorgement:</b>	warm   manual Storage Time: 100 months
<b>Riddling:</b>	manual
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13 %
<b>Acid:</b>	5.5 g/l
<b>Residual Sugar:</b>	5.5 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2025 - 2029

## Wine Description



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.

## philosophy

Some things in life need time to reveal their full beauty. That was exactly our thought when we allowed the Steininger Privat Sekt to mature on the lees for 100 months. This decision, shaped by patience, passion, and a love of detail, embodies our philosophy of quality and craftsmanship. Each bottle tells the story of steadfast waiting. 100 months on the lees – more than eight years of maturation. This time grants our sparkling wine its unmistakable elegance: fine aromas that not only delight the palate, but also touch the senses. For us, Steininger Privat Sekt is a tribute to the art of sparkling wine making and to the magic of patience.