



# BRUT RESERVE SEKT AMERIKA 2018

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Sekt g.U.
<b>Site:</b>	"Ried Spiegel" and "Ried Hasel"
<b>Varietal:</b>	Weißburgunder 34 %   31 years Chardonnay 33 %   31 years Pinot Noir 33 %   41 years
<b>Soil:</b>	amphibolite alluvial gravel loess



## Cellar

### Traditional bottle fermentation

Gentle pressing, followed by temperature-controlled fermentation in stainless steel. The base wine then matures for six months in small used oak barrels. After the second fermentation in the bottle, the sparkling wine rests on the lees for at least 24 months developing depth, structure, and subtle maturity.

<b>Harvest:</b>	handpicked   beginning/september handpicked   beginning/october
<b>Disgorgement:</b>	warm Storage Time: 24 months
<b>Riddling:</b>	manual

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13 %
<b>Acid:</b>	4.2 g/l
<b>Residual Sugar:</b>	3.4 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2024 - 2028

## Wine Description

Attractive nose, biscuit, hazelnuts, with a hint of well-aged cognac; creamy texture, exquisitely fine dark chocolate notes, bergamot, nut skin; full-bodied, substantial, and at the same time beautifully balanced.

## Food Pairing

This "Burgundy-style" sparkling wine is a great partner for various dishes. With almost three years on the lees, it has a savoury biscuit character. It goes well with all types of seafood such as lobster, octopus, mussels and scallops as well as veal.