



GRÜNER VELTLINER METHODE ELEMENTAR SEKT N.V.

STEINGER

Quality grade:	Sekt Austria
Varietal:	Grüner Veltliner 100 % 30 years



Cellar

Traditional bottle fermentation

After gentle whole-cluster pressing, the first fermentation begins under temperature control in stainless steel and is intentionally stopped to retain natural grape sugar. The second fermentation takes place in the bottle, using unfiltered base wine and our estate's own cultured yeast. All residual sweetness comes solely from the grapes. Following extended lees aging, the bottles are riddled to clarity and disgorged without any dosage. Oxidation is prevented exclusively by the wine's natural carbon dioxide.

Harvest:	handpicked
Spontaneous with Pied de	yes
Cuve:	
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Acid:	5 g/l
Residual Sugar:	6 g/l
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2027

Awards

Falstaff:	92
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Wine Description

Deep golden yellow in the glass. Subtle on the nose, the palate reveals a layered and focused structure with clearly defined varietal character. Fruit remains in the background, giving way to depth, precision, and a linear, elegant style. A characterful sparkling wine with quiet strength and clarity.

Food Pairing

A fine companion to braised pumpkin with fresh cheese or a hearty lentil stew. The wine's clear structure and elegant freshness add depth and balance to aromatic vegetable dishes.

