



# GRÜNER VELTLINER RESERVE SEKT 2019

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	Ried Wechselberg
<b>Varietal:</b>	Grüner Veltliner 100 %   30 years
<b>Soil:</b>	gneiss alluvial gravel loess



## Cellar

### Bottle fermentation

The grapes are gently pressed, and the first fermentation takes place in used acacia barrels. After bottle fermentation, the sparkling wine matures on the lees for at least 24 months. The focus is on a style that clearly expresses the varietal character – calm, precise, and with subtle maturity.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/october
<b>Disgorgement:</b>	warm Storage Time: 24 months
<b>Riddling:</b>	manual
<b>Bottling:</b>	natural cork

## Data

<b>Wine Type:</b>	Sparkling wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	4.2 g/l
<b>Residual Sugar:</b>	1.7 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2024 - 2027

## Tasting Notes

Smells of meadow herbs, yellow apples, later delicate peppery notes, dried herbs; creamy texture, fine finish

## Food Pairing

Grüner Veltliner sparkling wine goes perfectly with almost all dishes. Any type of starter and salads or poultry, pork and veal.