

GRÜNER VELTLINER RESERVE SEKT 2019



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Wechselberg
Varietal:	Grüner Veltliner 100 % 30 years
Soil:	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.

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

Data

Wine Type:	Sparkling wine white dry
Alcohol:	13 %
Acid:	4.2 g/l
Residual Sugar:	1.7 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	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.

