

# N.V. RIESLING METHODE ELEMENTAR SEKT AUSTRIA



STEININGER



Origin:	Austria, Kamptal
Quality grade:	Sekt Austria
Site:	2-3 different vineyards in the Kamptal
Varietal:	Riesling 100 %   30 years
Soil:	loam loess

## Cellar

### Traditional bottle fermentation

Gentle pressing. The base wine is stopped during the first fermentation (temperature-controlled in steel tanks) and fermented a second time in the bottle unfiltered with yeast specially selected at the winery. The sugar comes exclusively from the grapes. After storage on the lees, the sparkling wine is riddled. No dosage is used at all during the disgorgement process. Only the natural carbon dioxide provides protection against oxidation.

Harvest:	handpicked   middle/september handpicked   middle/october
Fermentation:	spontaneous with pied de cuve
Disgorgement:	warm   manual Storage Time: 24 months
Riddling:	manual
Bottling:	natural cork

## Data

Wine Type:	sparkling wine   white   brut
Alcohol:	13 %
Acid:	5 g/l
Residual Sugar:	6 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2028

## Awards

Falstaff:	93
-----------	----

## Wine Description

The sparkling wine has a rich golden yellow colour and a different, exciting, "elemental" taste. Here, too, the philosophy of single-varietal sparkling wine remains true. Although the primary fruit is not as pronounced, the varietal character is clearly recognisable.

## Food Pairing

Pasta with bacon and peas, cheese platter, desserts such as lemon tart.

