



RIESLING METHODE ELEMENTAR SEKT N.V.

STEININGER

Quality grade:	Sekt Austria
Varietal:	Riesling 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
Fermentation:	spontaneous with pied de 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:	93
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Wine Description

Deep golden yellow in the glass. On the palate, a distinctive and intriguing profile unfolds, marked by clear structure and mineral depth. The fruit remains subtle, while the varietal character is clearly defined. A complex sparkling wine with substance, style, and quiet tension.

Food Pairing

A versatile companion at the table: pairs beautifully with pasta dishes, adds balance to a well-aged cheese selection, and also shines alongside desserts – especially a vibrant, citrusy lemon tart.