

# 2019 RIESLING RIED HEILIGENSTEIN SEKT AUSTRIA GROSSE RESERVE



STEININGER



**Origin:** Austria, Kamptal, Zöbing, Langenlois

**Quality grade:** Sekt Austria Grosse Reserve

**Site:** Ried Heiligenstein

**Site Type:** terraces

**Varietal:** Riesling 100 % | 29 - 31 years

**Geographical Orientation:** south, south west

## Vineyard Site:

South and south-west facing terraced slope with a very special geological structure that has been preserved through the history of the earth.

## Cellar

### Traditionelle Flaschengärung

The grapes are gently pressed, followed by fermentation and maturation in used 2,000-liter acacia barrels. After the second fermentation in the bottle, the wine rests on the lees for at least 48 months – a maturation period that imparts refined creaminess and an elegant mousse.

**Harvest:** handpicked

**Disgorgement:** warm | manual

Storage Time: 48 months

**Riddling:** manual

## Data

**Wine Type:** Sparkling wine | white | brut

**Alcohol:** 13 %

**Residual Sugar:** 6.5 g/l

**Acid:** 5.9 g/l

**Drinking Temperature:** 6 - 8 °C

**Optimum Drinking Year:** 2024 - 2028



## Wine Description

Medium yellow-green with silver highlights and delicate mousse. Subtle floral notes on the nose, accompanied by white tropical fruit, vineyard peach, and a hint of lime. On the palate, powerful and juicy with white stone fruit, finely structured and elegantly textured. Well-integrated fruit sweetness, refined grip, impressive length, and clear ageing potential.

## Food Pairing

A wonderful match for pumpkin cream soup, inspired by the recipe in Falstaff – Austria's Best Recipes 2020. Also delightful on its own – best enjoyed in good company on a relaxed evening with friends.

