

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

Gentle pressing, fermentation and maturation in used 2000 liter acaia casks. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 48 months to develop its creaminess and fine mousse.

Harvest: handpicked | beginning/september

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Disgorgement: warm | manual

Storage Time: 48 months

Riddling: manual

Bottling: natural cork

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, silver reflections, delicate mousseux. Delicately floral, white tropical fruit, a hint of vineyard peach and lime. Powerful, juicy, white stone fruit, finesse-rich structure, elegant, well-integrated fruit sweetness, sticks well, shows length, further ageing potential.

Food Pairing

Cream of pumpkin soup from the Falstaff cookery book 'Austria's Best Recipes 2020'. Also to enjoy without any food, with friends on a cosy evening.