



RIESLING RIED HEILIGENSTEIN GROSSE RESERVE SEKT 2019

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:

The south- and southwest-facing terraced slopes of the Heiligenstein vineyard are defined by a unique geological formation that has been preserved for millions of years. The bedrock consists of weathered desert sandstone and volcanic inclusions from the Permian period, found in this form only here. These distinctive soils are barren and well-drained, encouraging deep rooting and giving the wines their unmistakable spiciness, minerality, and longevity.

Weather / Climate

Climate: continental, pannonic

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
Allergens:	sulfites
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.