

SAUVIGNON BLANC SEKT RESERVE 2019



STEINGER

Quality grade:	Österreichischer Sekt g.U.
Varietal:	Sauvignon Blanc 100 % 31 years



Cellar

Bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. After traditional bottle fermentation, the wine matures on the lees for at least 24 months – adding structure, depth, and elegant creaminess. The focus lies on a style that expresses the varietal character with clarity and precision.

Harvest:	handpicked middle/september handpicked middle/october
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Disgorgement:	warm manual Storage Time: 24 months
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Riddling:	manual
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Bottling:	natural cork
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Data

Wine Type:	Sparkling wine white dry
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Alcohol:	13 %
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Acid:	6.8 g/l
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Residual Sugar:	4.8 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2024 - 2027
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Awards

Landessieger 2021

Tasting Notes

Bright, radiant green-yellow, ripe pepper notes with a fruity-floral complement, creamy mousseaux, piquant extract sweetness, highly elegant and multi-layered.

Food Pairing

Vegetables, paprika chicken, smoked fish, seafood e.g. scampi á la Karl from the cookery book TOP- Winzer kochen!