

2020 BURGUNDER SEKT AUSTRIA RESERVE



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	"Ried Spiegel" and "Ried Hasel"
Varietal:	Weißburgunder 34 % 32 years Chardonnay 33 % 32 years Pinot Noir 33 % 42 years
Soil:	amphibolite alluvial gravel loess

Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in small, used oak barrels. The wine matures in these for a further 6 months. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months to develop its creaminess.

Harvest:	handpicked beginning/september handpicked beginning/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 brut
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Alcohol:	0 %
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Residual Sugar:	0 g/l
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Acid:	0 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2024 - 2028
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Wine Description

An attractive nose with aromas of biscuit, hazelnuts, with a hint reminiscent of well-aged cognac. Creamy texture with refined bittersweet notes, hints of bergamot and hazelnut skin. Full-bodied, rich, beautifully balanced.

Tasting Notes

Attractive nose, biscuit, hazelnuts, heliotrope, a bit like well-matured cognac; creamy texture, very fine dark chocolate components, bergamot, nut skin; full-bodied, substantial and at the same time beautifully balanced; very sexy.

Food Pairing



This "Burgundy-style" sparkling wine is a great partner for various dishes. With almost three years on the lees, it has a savoury biscuit character. It goes well with all types of seafood such as lobster, octopus, mussels and scallops as well as veal.