

# 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, followed by temperature-controlled fermentation in stainless steel. The base wine then matures for six months in small used oak barrels. After the second fermentation in the bottle, the sparkling wine rests on the lees for at least 24 months developing depth, structure, and subtle maturity.

Harvest:	handpicked
Disgorgement:	warm   manual Storage Time: 24 months
Riddling:	manual

## Data

Wine Type:	Sparkling wine   white   brut
Alcohol:	13 %
Residual Sugar:	8.5 g/l
Acid:	3.8 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2025 - 2029

## Wine Description

An attractive nose with aromas of biscuit, roasted hazelnuts, and a touch of well-aged Cognac – warm, inviting, and complex. On the palate, a creamy texture with refined dark chocolate nuances, hints of bergamot and nut skin. Full-bodied, richly textured, yet beautifully balanced – a wine of depth, elegance, and character.

## Food Pairing

This sparkling wine, crafted in the Burgundy style, is a versatile companion at the table. Nearly three years on the lees lend it a fine biscuit character and subtle maturity. A perfect match for refined seafood such as lobster, octopus, mussels, or scallops – but also a harmonious partner to delicate veal dishes. A sparkling wine with structure, elegance, and culinary depth.

