



# BURGUNDER RESERVE SEKT 2020

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	"Ried Spiegel" and "Ried Hasel"
<b>Varietal:</b>	Weißburgunder 34 %   33 years Chardonnay 33 %   33 years Pinot Noir 33 %   43 years
<b>Soil:</b>	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.

<b>Harvest:</b>	handpicked
<b>Disgorgement:</b>	warm   manual Storage Time: 24 months
<b>Riddling:</b>	manual

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	10.8 g/l
<b>Acid:</b>	3.8 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2025 - 2029

## Wine Description

The nose opens with delicate biscuit and hazelnut aromas, complemented by floral heliotrope and a subtle hint of well-aged cognac. On the palate, it shows a creamy texture with refined dark-chocolate nuances, supported by notes of bergamot and fine nut skin. Full-bodied and structured yet beautifully balanced, it presents itself with a particularly seductive and elegant character.

## Food Pairing

A perfect match with refined seafood such as lobster, scallops, langoustines, or octopus. It also pairs beautifully with veal, delicate poultry, truffle pasta, or creamy risottos. Mild roasted nuts, mushroom dishes, and aromatic modern appetizers complement it equally well.

