

CHARDONNAY SEKT RESERVE 2020



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Spiegel
Varietal:	Chardonnay 100 % 30 years



Cellar

Traditional 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
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Acid:	7.2 g/l
Residual Sugar:	5.1 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2028



Wine Description

Light golden yellow, silver reflections, fine, persistent mousseux. Inviting nuances of yellow tropical fruit, a hint of apple and quince, floral touch. Juicy, charming pome fruit nuances, fine acidity structure, mineral on the finish, delicate blossom honey in the aftertaste.

Food Pairing

A versatile match for pan-seared or grilled fish, tender poultry, and seafood pasta. It supports delicate flavors with elegance and balance, never overpowering the dish.