

2020 GRÜNER VELTLINER SEKT AUSTRIA RESERVE



STEININGER



Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Wechselberg
Varietal:	Grüner Veltliner 100 % 31 years
Soil:	gneiss alluvial gravel loess

Cellar

Bottle fermentation

The grapes are gently pressed. The first fermentation takes place in used acacia barrels. After the second fermentation in the bottle, the sparkling wine matures on the lees for at least 24 months. Our aim is to emphasise the varietal character.

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:	13 %
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Residual Sugar:	3.8 g/l
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Acid:	3.3 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2025 - 2028
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Awards

Falstaff:	92
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Wine Description

Smells of meadow herbs, yellow apples, later delicate peppery notes, dried herbs; creamy texture, fine finish.

Food Pairing

Grüner Veltliner sparkling wine goes perfectly with almost all dishes. Any type of starter and salads or poultry, pork and veal.

