




RIESLING RESERVE SEKT 2020

STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Österreichischer Sekt g.U.
Site:	Ried Steinberg 
Site Type:	plateau
Varietal:	Riesling 100 %
Geographical Orientation:	north
Sea Level:	357 - 377 m

Weather / Climate

Climate: continental, pannonic

Cellar

Traditional bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. The base wine is then aged for six months in small, used oak barrels. After the second fermentation in the bottle, the wine remains on the lees for at least 24 months – lending it structure, depth, and an elegant creaminess. The focus of the vinification lies in expressing the varietal character with clarity and precision.

Harvest:	handpicked middle/september handpicked middle/october
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual
Bottling:	natural cork

Data

Wine Type:	Sparkling wine white dry
Alcohol:	13 %
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Aging Potential:	3 years
Optimum Drinking Year:	2022 - 2025

Wine Description

Florale Nase, dann grüne Marillen, Pfirsiche, Graipefruits, umkränzt von gesteinsmehligen Anklängen, zarterbe Mitte, viel Frucht am Gaumen, Marillen-Confit, fleischig, klar liniert mit feinem Mousseux.

