

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



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
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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 dry
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Alcohol:	13 %
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Drinking Temperature:	6 - 8 °C
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Aging Potential:	3 years
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Optimum Drinking Year:	2022 - 2025
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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.