

# 2020 RIESLING RIED HEILIGENSTEIN SEKT AUSTRIA GROSSE RESERVE



STEININGER

**Origin:** Austria, Kamptal, Zöbing, Langenlois

**Quality grade:** Sekt Austria Grosse Reserve

**Site:** Ried Heiligenstein

**Site Type:** terraces

**Varietal:** Riesling 100 % | 30 - 32 years

**Geographical Orientation:** south, south west

## Vineyard Site:

The south- and southwest-facing terraced slopes of the Heiligenstein vineyard are defined by a unique geological formation that has been preserved for millions of years. The bedrock consists of weathered desert sandstone and volcanic inclusions from the Permian period, found in this form only here. These distinctive soils are barren and well-drained, encouraging deep rooting and giving the wines their unmistakable spiciness, minerality, and longevity.

## Cellar

### Traditionelle Flaschengärung

The grapes are gently pressed, followed by fermentation and maturation in used 2,000-liter acacia barrels. After the second fermentation in the bottle, the wine rests on the lees for at least 48 months – a maturation period that imparts refined creaminess and an elegant mousse.

**Harvest** handpicked

**Disgorgement** warm | manual  
Storage Time: 48 months

**Riddling:** manual

## Data

**Wine Type:** Sparkling wine | white | brut

**Alcohol:** 12.5 %

**Residual Sugar:** 4 g/l

**Acid:** 4.9 g/l

**Drinking Temperature:** 6 - 8 °C

**Optimum Drinking Year:** 2025 - 2029

## Wine Description

Bright yellow-green with silver reflections and a fine, creamy mousse, showing floral notes, white tropical fruit, vineyard peach, and a hint of lime on the nose. On the palate, juicy and precise with white stone fruit, well-integrated acidity, refined grip, and persistent length.

## Food Pairing

An excellent match for pan-seared Arctic char with lemon butter and fennel or scallops served on cauliflower purée. Also pairs beautifully with a delicate pumpkin cream soup or enjoyed as an elegant aperitif.

