

SAUVIGNON BLANC SEKT RESERVE 2020



STEINGER

Quality grade:	Sekt Austria Reserve
Varietal:	Sauvignon Blanc 100 % 32 years



Cellar

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 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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Acid:	6.9 g/l
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Residual Sugar:	9.5 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2024 - 2028
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Wine Description

Bright, radiant green-yellow. Subtle grassy hints complemented by delicate bell pepper notes and fruity-floral nuances. Fine mousseux, piquant extract sweetness, and an elegant, multi-layered structure.

Food Pairing

Vegetables, paprika chicken, smoked fish, seafood e.g. scampi á la Karl from the cookery book TOP- Winzer kochen!