



# TRAMINER RESERVE SEKT 2020

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Sekt g.U.
<b>Site:</b>	Ried Weinträgerin
<b>Varietal:</b>	Traminer 100 %   15 years
<b>Soil:</b>	loess loam

## Vineyard Site:

Probably the largest vineyard in the Kamptal to the south of the village centre consists of pure loess and is both dense and monumental. Moisture and nutrients are optimally stored here and winds from the west provide cooling on hot summer days.

## Cellar

### Traditional bottle fermentation

Gentle pressing, followed by temperature-controlled fermentation in stainless steel. The base wine then matures for six months in small used oak barrels. After the second fermentation in the bottle, the sparkling wine rests on the lees for at least 24 months – developing depth, structure, and subtle maturity.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/october
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<b>Disgorgement:</b>	warm   manual Storage Time: 24 months
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<b>Riddling:</b>	manual
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<b>Bottling:</b>	natural cork
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## Data

<b>Wine Type:</b>	Sparkling wine   white   dry
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<b>Alcohol:</b>	13 %
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<b>Acid:</b>	5.7 g/l
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<b>Residual Sugar:</b>	5.7 g/l
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<b>Allergens:</b>	sulfites
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<b>Drinking Temperature:</b>	6 - 8 °C
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<b>Optimum Drinking Year:</b>	2023 - 2025
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## Tasting Notes

Seductive fragrance of yellow roses, lime blossom, lychee, a hint of mandarin; glides gently over the palate, with mouth-filling melting and fine extract sweetness, the variety is flawless.

## Food Pairing

This sparkling wine is an excellent accompaniment to fine fish and poultry dishes and cream soups. It is also a very pleasant accompaniment to oriental dishes and dishes with spicy sauces.