

2020 WEISSBURGUNDER SEKT AUSTRIA RESERVE



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Hasel
Varietal:	Weißburgunder 100 % 33 years



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.

Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Residual Sugar:	8.6 g/l
Acid:	5 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2026 - 2029



Wine Description

Bright yellow-green with fine mousseux. On the nose pear, subtle nut notes and a hint of mango. Powerful and fruit-driven on the palate, with delicate herbal spice and a mineral finish. Long and elegant on the aftertaste.

Food Pairing

A fine companion to creamy fresh cheese dishes, highlighting texture and freshness. Equally well matched with roasted poultry. Especially fitting for asparagus dishes – from classic to Mediterranean.