

2021 CHARDONNAY SEKT AUSTRIA RESERVE



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Spiegel
Varietal	Chardonnay 100 % 31 years



Cellar

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

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Residual Sugar:	6 g/l
Acid:	6.6 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2025 - 2029



Wine Description

Light golden yellow with silvery reflections and a fine, persistent mousse. On the nose dominated by yellow tropical fruit, complemented by a hint of quince and delicate floral notes. On the palate juicy and harmonious, with a fine acidity and a mineral finish. A subtle, honeyed nuance lingers on the finish – elegant and persistent.

Food Pairing

An elegant companion to fish, white meat, or creamy pasta – refined and balanced, without overpowering the dish.