

# MUSKATELLER SEKT 2021



STEINGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria
<b>Site:</b>	Ried Hasel and Ried Kogelberg
<b>Varietal:</b>	Muskateller 100 %   15 years
<b>Soil:</b>	loam alluvial gravel



## Cellar

### Traditional bottle fermentation

Gentle pressing followed by temperature-controlled fermentation in stainless steel. The base wine then matures for several weeks in tank. After the second fermentation in the bottle, the raw sparkling wine rests on the lees for a minimum of 9 months before further processing.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/october
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<b>Disgorgement:</b>	warm Storage Time: 9 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   brut
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<b>Alcohol:</b>	13 %
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<b>Acid:</b>	7 g/l
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<b>Residual Sugar:</b>	7 g/l
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<b>Drinking Temperature:</b>	6 - 8 °C
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<b>Optimum Drinking Year:</b>	2024 - 2026
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## Awards

<b>Falstaff:</b>	92
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## Tasting Notes

Light yellow-green colour, silver reflections, persistent fine mousse. Delicate flavours of lime and passion fruit, underlaid with white apple and some peach. Juicy, fine fruit sweetness, nuances of pineapple and blossom honey, mineral on the finish, salty aftertaste.

## Food Pairing

Tip: Unbeatable as an aperitif! A good accompaniment to various starters (vegetables, salad) and Asian cuisine