

2021 RIESLING SEKT AUSTRIA RESERVE



STEINGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria Reserve
Site:	Ried Steinberg 
Site Type:	plateau
Varietal:	Riesling 100 %
Geographical Orientation:	north
Sea Level:	357 - 377 m



Cellar

Traditional bottle fermentation

Gentle pressing, with fermentation taking place in temperature-controlled stainless steel tanks. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months to develop its creaminess.

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:	6.8 g/l
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Residual Sugar:	10.3 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2024 - 2027
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Awards

Falstaff:	93
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Glass of Bubbly:	Silber
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Wine Description

Floral nose, followed by green apricots, peaches, and grapefruits, surrounded by mineral hints of rock flour. A delicate bitterness in the mid-palate, with abundant fruit on the palate, apricot confit, fleshy, clearly defined with a fine mousse.

Food Pairing

A versatile food companion, it pairs excellently with traditional Austrian cuisine. It also goes well with fish and seafood, poultry, and appetizers.