




# RIESLING RESERVE SEKT 2021

STEININGER

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

## Weather / Climate

**Climate:** continental, pannonic

## 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.

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

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13 %
<b>Acid:</b>	6.8 g/l
<b>Residual Sugar:</b>	10.3 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2024 - 2027

## Awards

<b>Falstaff:</b>	93
<b>Glass of Bubbly:</b>	Silber

## Wine Description



Floral nose, followed by green apricots, peaches, and grapefruits, surrounded by minerally 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.