

2021 SAUVIGNON BLANC SEKT AUSTRIA RESERVE



STEININGER

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| Quality grade: | Sekt Austria Reserve |
| Varietal: | Sauvignon Blanc 100 % 33 years |



Cellar

Bottle fermentation

The grapes are gently pressed. After the second fermentation in the bottle, the sparkling wine matures on the lees for at least 24 months. The focus lies on a style that clearly and precisely expresses the varietal character.

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

Data

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| Wine Type: | Sparkling wine white brut |
| Alcohol: | 13 % |
| Residual Sugar: | 4.6 g/l |
| Acid: | 7.8 g/l |
| Drinking Temperature: | 6 - 8 °C |
| Optimum Drinking Year: | 2025 - 2029 |



Wine Description

Bright pale green with fine mousse. The nose is varietally typical, with sweet pepper notes, cassis leaf, green bean, and subtle herbal spice, rounded out by floral nuances. On the palate, clear structure, piquant extract, and elegant texture meet vibrant energy. One of the estate's most awarded sparkling wines – and deservedly so.

Food Pairing

A versatile choice – especially well-suited to vegetable dishes, paprika chicken, or smoked fish. Also pairs beautifully with seafood, such as “Scampi à la Karl” from the cookbook TOP-Winzer kochen!