

# 2021 SAUVIGNON BLANC SEKT AUSTRIA RESERVE



STEININGER



<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	Langenloiser Haide
<b>Varietal:</b>	Sauvignon Blanc 100 %   33 years
<b>Soil:</b>	deep loess

## Cellar

### 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.

<b>Harvest:</b>	handpicked
<b>Disgorgement:</b>	warm   manual Storage Time: 24 months
<b>Riddling:</b>	manual

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	4.6 g/l
<b>Acid:</b>	7.8 g/l
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	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!

