

SAUVIGNON BLANC SEKT RESERVE 2021



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Langenloiser Haide
Varietal:	Sauvignon Blanc 100 % 33 years
Soil:	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.

Harvest:	handpicked
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual

Data

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!

