

# 2021 TRAMINER SEKT RESERVE SEKT



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Weinträgerin
Varietal:	Traminer 100 %   16 years
Soil:	loess loam

## Vineyard Site:

Probably the largest vineyard in the Kamptal to the south of the village centre consists of pure loess and is both dense and monumental. Moisture and nutrients are optimally stored here and winds from the west provide cooling on hot summer days.

## Cellar

### Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for 6 months in small used wooden barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months.

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

## Data

Wine Type:	sparkling wine   white   brut
Alcohol:	13 %
Acid:	5.7 g/l
Residual Sugar:	6 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2027

## Awards

Falstaff:	93
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## Wine Description

Seductive fragrance of yellow roses, lime blossom, lychee, a hint of mandarin; glides gently over the palate, with mouth-filling melting and fine extract sweetness, the variety is flawless.

## Food Pairing



This sparkling wine is an excellent accompaniment to fine fish and poultry dishes and cream soups. It is also a very pleasant accompaniment to oriental dishes and dishes with spicy sauces.