

2022 BLANC DE PINOT NOIR SEKT AUSTRIA GROSSE RESERVE



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Grosse Reserve
Site:	Ried Kittmannsberg und Ried Wechselberg
Site Type:	hilly land
Varietal	Pinot Noir 100 % 24 - 29 years
Geographical Orientation:	south east

Vineyard Site:

Ried Kittmannsberg – southeast-facing, west of Langenlois. Deep, calcareous loess soil with loamy-sandy silt. Ried Wechselberg – southeast of the Kogelberg. Loess over acidic gneiss of the Bohemian Massif.

Cellar

Traditional bottle fermentation

Gentle pressing, fermentation and maturation in used 500-liter oak casks. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 48 months to develop its creaminess and fine mousse.

Harvest	handpicked
Disgorgement	warm manual Storage Time: 48 months
Riddling:	manual

Data

Wine Type:	Sparkling wine blanc de noir brut
Alcohol:	13 %
Residual Sugar:	6.6 g/l
Acid:	5.7 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2028 - 2032

Wine Description

Crafted with great care from the noble Pinot Noir grape, this sparkling wine presents itself as a Große Reserve with depth, structure, and elegant red fruit. Extended lees ageing lends a fine mousse, delicate creaminess, and a precise, restrained style on the palate. A characterful sparkling wine – a tribute to Pinot Noir.

Food Pairing

This sparkling wine is ideal for festive occasions – as an elegant aperitif or a refined companion to a fine menu. With its fine mousse and balanced structure, it pairs beautifully with sophisticated dishes. Whether for weddings, anniversaries, or receptions, it adds elegance and refinement to special moments.

