

2022 GRÜNER VELTLINER SEKT AUSTRIA RESERVE



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Ried Wechselberg
Varietal	Grüner Veltliner 100 % 33 years
Soil	gneiss alluvial gravel loess



Cellar

Bottle fermentation

The grapes are gently pressed, and the first fermentation takes place in used acacia barrels. After bottle fermentation, the sparkling wine matures on the lees for at least 24 months. The focus is on a style that clearly expresses the varietal character – calm, precise, and with subtle maturity.

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

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Residual Sugar:	6.3 g/l
Acid:	4.5 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2026 - 2030

Wine Description

A delicate nose of meadow herbs, yellow apple, blossoms, and a hint of forest floor. On the palate, fine peppery and herbal notes meet compact structure, subtle fruit sweetness, and precise acidity. Creamy, smooth, and harmonious throughout, with an elegant, gentle finish.

Food Pairing

A highly versatile companion at the table – pairs beautifully with a wide range of dishes. From cold starters and fresh salads to warm courses featuring poultry, pork, or veal, this sparkling wine offers both freshness and structure with elegant ease.