

2022 MUSKATELLER SEKT



STEININGER



Origin:	Austria, Kamptal
Quality grade:	Sekt Austria
Site:	Ried Hasel and Ried Kogelberg
Varietal:	Muskateller 100 % 16 - 26 years
Soil:	loam alluvial gravel

Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for several weeks in steel tanks. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 9 months.

Harvest:	handpicked beginning/september handpicked beginning/october
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Disgorgement:	warm manual Storage Time: 9 months
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Riddling:	manual
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Bottling:	natural cork
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Data

Wine Type:	sparkling wine white brut
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Alcohol:	13 %
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Acid:	6.5 g/l
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Residual Sugar:	7.4 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2024 - 2027
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Awards

Falstaff:	92
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Glass of Bubbly:	Gold
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Wine Description

Light yellow-green colour, silver reflections, persistent fine mousse. Delicate flavours of lime and passion fruit, underlaid with white apple and some peach. Juicy, fine fruit sweetness, nuances of pineapple and blossom honey, mineral on the finish, salty aftertaste.

Food Pairing

Tip: Unbeatable as an aperitif! A good accompaniment to various starters (vegetables, salad) and Asian cuisine