

# 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 followed by temperature-controlled fermentation in stainless steel. The base wine then matures for several weeks in tank. After the second fermentation in the bottle, the raw sparkling wine rests on the lees for a minimum of 9 months before further processing.

Harvest:	handpicked
Disgorgement:	warm   manual Storage Time: 9 months
Riddling:	manual

## Data

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

## Awards

Falstaff:	92
Glass of Bubbly:	Gold

## Wine Description

Pale yellow-green with silver highlights and fine, persistent mousse. On the nose, lime, passion fruit, and crisp apple, subtly backed by peach. Juicy on the palate with delicate fruit sweetness, notes of pineapple and blossom honey. Mineral-driven on the finish with a salty touch and good length.

## Food Pairing

Unbeatable as an aperitif. A fine companion to light starters such as vegetable dishes or fresh salads, and an excellent match for delicately spiced Asian cuisine.

