

# 2022 RIESLING SEKT AUSTRIA RESERVE



STEINGER

|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Kamptal, Langenlois   |
| <b>Quality grade:</b>            | Sekt Austria Reserve   |
| <b>Site:</b>                     | Ried Steinberg  |
| <b>Site Type:</b>                | plateau  |
| <b>Varietal:</b>                 | Riesling 100 %   |
| <b>Geographical Orientation:</b> | north  |
| <b>Sea Level:</b>                | 357 - 377 m  |



## Cellar

### Traditional bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. The base wine is then aged for six months in small, used oak barrels. After the second fermentation in the bottle, the wine remains on the lees for at least 24 months – lending it structure, depth, and an elegant creaminess. The focus of the vinification lies in expressing the varietal character with clarity and precision.

|                      |  |
|----------------------|--|
| <b>Harvest:</b>      | handpicked                               |
| <b>Disgorgement:</b> | warm   manual<br>Storage Time: 24 months |
| <b>Riddling:</b>     | manual                                   |

## Data

|                               |                               |
|-------------------------------|-------------------------------|
| <b>Wine Type:</b>             | Sparkling wine   white   brut |
| <b>Alcohol:</b>               | 12.5 %                        |
| <b>Acid:</b>                  | 6.7 g/l                       |
| <b>Residual Sugar:</b>        | 8 g/l                         |
| <b>Drinking Temperature:</b>  | 6 - 8 °C                      |
| <b>Optimum Drinking Year:</b> | 2025 - 2028                   |



## Wine Description

Delicate, floral nose with notes of lime zest, green apricot, and peach, underpinned by ripe citrus fruit and a hint of gooseberry. Juicy and precise on the palate, with impressions of apricot confit, grapefruit, and subtle mineral tones. Taut, elegant, and focused – with fine mousse and a lively, persistent finish.

## Food Pairing

A versatile companion at the table, particularly well-suited to classic Austrian cuisine. It also pairs beautifully with fish and seafood, poultry, or refined starters – always balanced, expressive, and harmonious in its culinary presence.