




RIESLING RESERVE SEKT 2022

STEININGER

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

Weather / Climate

Climate: continental, pannonic

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.

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

Data

Wine Type:	Sparkling wine white brut
Alcohol:	12.5 %
Acid:	6.7 g/l
Residual Sugar:	8 g/l
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	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.