

# 2022 SAUVIGNON BLANC SEKT AUSTRIA RESERVE



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	Langenloiser Haide
<b>Varietal</b>	Sauvignon Blanc 100 %   34 years
<b>Soil</b>	deep loess



## Cellar

### Bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. After traditional bottle fermentation, the wine matures on the lees for at least 24 months – adding structure, depth, and elegant creaminess. The focus lies on a style that expresses the varietal character with clarity and precision.

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

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	10.4 g/l
<b>Acid:</b>	5.7 g/l
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2026 - 2030

## Wine Description

Bright light green with a fine, lively mousse. On the nose, varietal aromas of cassis leaf, green bell pepper, and delicate herbal spice, accompanied by subtle floral notes. On the palate precise and elegant, with a spicy extract, refined texture, and vibrant freshness. Expressive and characterful, with convincing balance and style.

## Food Pairing

A perfect match for scallops with lime or goat's cheese with herbs – the fresh acidity and fine mousse elegantly enhance the flavors.