

2022 SAUVIGNON BLANC SEKT AUSTRIA RESERVE



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Reserve
Site:	Langenloiser Haide
Varietal	Sauvignon Blanc 100 % 34 years
Soil	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.

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

Data

Wine Type:	Sparkling wine white brut
Alcohol:	13 %
Residual Sugar:	4.6 g/l
Acid:	7.8 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	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.