

# 2022 TRAMINER SEKT RESERVE SEKT



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	Ried Weinträgerin
<b>Varietal</b>	Traminer 100 %   17 years
<b>Soil</b>	loess loam

## Vineyard Site:

Probably the largest vineyard in the Kamptal to the south of the village centre consists of pure loess and is both dense and monumental. Moisture and nutrients are optimally stored here and winds from the west provide cooling on hot summer days.

## Cellar

### Traditional bottle fermentation

Gentle pressing, followed by temperature-controlled fermentation in stainless steel. The base wine then matures for six months in small used oak barrels. After the second fermentation in the bottle, the sparkling wine rests on the lees for at least 24 months – developing depth, structure, and subtle maturity.

<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>	13 %
<b>Acid:</b>	5.3 g/l
<b>Residual Sugar:</b>	6.3 g/l
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2025 - 2028

## Wine Description

An alluring bouquet of yellow roses, linden blossom, rosewood, lychee, and mandarin, accented by red berries, tea roses, and a hint of ginger. On the palate, the mousse is fine and creamy, with a graceful flow, generous texture, and delicate fruit sweetness. The varietal character is clearly and precisely expressed – a sparkling wine of elegance, charm, and distinction.

## Food Pairing

A refined companion to fish and poultry dishes, as well as creamy soups. It also pairs beautifully with oriental cuisine and dishes featuring spicy sauces – balanced, expressive, and always harmonious at the table.

