

# 2023 MUSKATELLER SEKT



STEINGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria
<b>Site:</b>	Ried Hasel and Ried Kogelberg
<b>Varietal</b>	Muskateller 100 %   17 - 27 years
<b>Soil</b>	loam alluvial gravel



## Cellar

### Traditional bottle fermentation

Gentle pressing followed by temperature-controlled fermentation in stainless steel. The base wine then matures for several weeks in tank. After the second fermentation in the bottle, the raw sparkling wine rests on the lees for a minimum of 9 months before further processing.

<b>Harvest</b>	handpicked
<b>Disgorgement</b>	warm   manual Storage Time: 9 months
<b>Riddling:</b>	manual

## Data

<b>Wine Type:</b>	Sparkling wine   white   brut
<b>Alcohol:</b>	13 %
<b>Acid:</b>	6.5 g/l
<b>Residual Sugar:</b>	7.4 g/l
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2025 - 2028

## Awards

<b>Glass of Bubbly:</b>	Gold
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## Wine Description

Pale yellow-green with silver highlights and fine, persistent mousse. On the nose, lime, passion fruit, and crisp apple, subtly backed by peach. Juicy on the palate with delicate fruit sweetness, notes of pineapple and blossom honey. Mineral-driven on the finish with a salty touch and good length.

## Food Pairing

Unbeatable as an aperitif. A fine companion to light starters such as vegetable dishes or fresh salads, and an excellent match for delicately spiced Asian cuisine.

