

MUSKATELLER SEKT 2023



STEININGER



Origin:	Austria, Kamptal
Quality grade:	Sekt Austria
Site:	Ried Hasel and Ried Kogelberg
Varietal	Muskateller 100 % 17 - 27 years
Soil	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.

Harvest	handpicked
Disgorgement	warm manual Storage Time: 9 months
Riddling:	manual

Data

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

Awards

Glass of Bubbly:	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.

