

# 2023 RIESLING SEKT AUSTRIA RESERVE



STEINGER

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	Ried Steinberg 
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Riesling 100 %
<b>Geographical Orientation:</b>	north
<b>Sea Level:</b>	357 - 377 m



## Cellar

### Traditional bottle fermentation

The grapes are gently pressed, and fermentation takes place in temperature-controlled stainless steel tanks. The base wine is then aged for six months in small, used oak barrels. After the second fermentation in the bottle, the wine remains on the lees for at least 24 months – lending it structure, depth, and an elegant creaminess. The focus of the vinification lies in expressing the varietal character with clarity and precision.

<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>	6.3 g/l
<b>Acid:</b>	5.3 g/l
<b>Drinking Temperature:</b>	6 - 8 °C
<b>Optimum Drinking Year:</b>	2026 - 2029

## Wine Description

Floral nose with lemon zest, green apricot and white peach. Juicy and clear on the palate, notes of apricot confit, grapefruit and fine minerality. Taut, elegant, with delicate mousseux and a lively finish.

## Food Pairing

A versatile food companion – perfectly suited to Austrian cuisine, as well as fish, poultry and refined starters. Always balanced and elegant at the table.