

2023 RIESLING SEKT AUSTRIA RESERVE



STEINGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt Austria Reserve
Site:	Ried Steinberg 
Site Type:	plateau
Varietal	Riesling 100 %
Geographical Orientation:	north
Sea Level:	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.

Disgorgement	warm manual Storage Time: 24 months
Riddling:	manual

Data

Wine Type:	Sparkling wine white brut
Alcohol:	12.5 %
Residual Sugar:	6.3 g/l
Acid:	5.3 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	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.