

2023 ZWEIGELT SEKT AUSTRIA



STEININGER

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Sekt aus Österreich
Site:	Zweigelt Reserve
Varietal	Zweigelt 100 % 31 years
Geographical Orientation:	south east
Sea Level:	265 - 318 m
Soil	loess loam black earth

Vineyard Site:

In Ried Dechant the soil is a well water-retaining black earth made of loess from erosion.

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 12 months in small, used oak barrels. Following traditional bottle fermentation, the wine matures on the lees for around 20 months – resulting in depth, refined maturity, and an exceptionally elegant mousse.

Harvest	handpicked
Disgorgement	warm manual Storage Time: 20 months
Riddling:	manual

Data

Wine Type:	Sparkling wine red brut
Alcohol:	12.5 %
Residual Sugar:	5.1 g/l
Acid:	4.7 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2026 - 2032

Wine Description

The lively mousse carries the ripe, juicy red fruit of the 2023 vintage with remarkable freshness and tension. On the nose, intense cherry aromas, dark berries and a delicate spice unfold; on the palate, it is dense, clear and at the same time highly animating.

Food Pairing



A characterful companion to dark meats, game dishes, or flavorful barbecue. It also pairs beautifully with pasta in rich sauces or as a bold contrast to dark chocolate – expressive, versatile, and full of style.