



BLANC DE PINOT NOIR GROSSE RESERVE SEKT 2018

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria Grosse Reserve
Site:	Ried Kittmannsberg und Ried Wechselberg
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 20 - 25 years
Geographical Orientation:	south east
Vineyard Site:	Ried Kittmannsberg – southeast-facing, west of Langenlois. Deep, calcareous loess soil with loamy-sandy silt. Ried Wechselberg – southeast of the Kogelberg. Loess over acidic gneiss of the Bohemian Massif.

Cellar

Traditional bottle fermentation

Gentle pressing, fermentation and maturation in used 500-liter oak casks. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 48 months to develop its creaminess and fine mousse.

Harvest:	handpicked
Disgorgement:	warm manual
	Storage Time: 48 months
Riddling:	manual

Data

Wine Type:	Sparkling wine blanc de noir brut
Alcohol:	13 %
Residual Sugar:	6.6 g/l
Acid:	5.7 g/l
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2028

Wine Description

Crafted with great care from the noble Pinot Noir grape, this Große Reserve sparkling wine offers depth, structure, and elegant red fruit. Extended lees aging lends it fine mousse, delicate creaminess, and a touch of noble restraint on the palate. A wine of true character – and our homage to Pinot Noir.

Food Pairing

This sparkling wine is perfect for festive occasions – whether as an elegant start to the evening or a refined companion to a fine meal. With its delicate mousse and balanced structure, it pairs beautifully with sophisticated dishes. Be it a wedding, anniversary, or formal reception: it adds brilliance and finesse to every special moment.

