

BLANC DE PINOT NOIR GROSSE RESERVE SEKT 2018



STEINGER

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| 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.

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

Data

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| Wine Type: | Sparkling wine blanc de noir brut |
| Alcohol: | 13 % |
| Residual Sugar: | 6.6 g/l |
| Acid: | 5.7 g/l |
| 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.

