RIESLING SEKT RIED HEILIGENSTEIN GROSSE RESERVE protected origin

A sparkling wine, that unifies variety, location and wine.

SINGLE VINEYARD

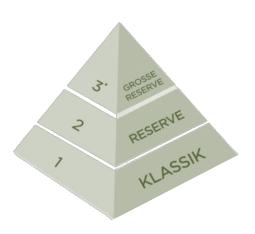
The Heiligenstein is one of the best locations in Europe for most wine lovers. On the steep terraces, mostly desert sandstone and volcanic shale mainly grow Riesling vines which powerful, mineral and incredible wines with aging potential, precision structure reminiscent of white stone fruits. The interplay between hot temperatures during the day and cool nights gives the grapes a lively acidity. The microclimate promotes flavors, which are characteristic for the noble Riesling grape. Besides the vines you find a unique flora and fauna. The Rieslings from the "Holy Stone" are known for their amazing minerality. With our unique Riesling from the Heiligenstein, we have refined an incomparable, special sparkling wine!

VINIFICATION

The base wine was stored one year in large acacia wooden barrels and placed in the bottle for the second fermentation. The sparkling stays as long as possible on the yeast to achieve a fine mousseaux and to underline the unique elegance and minerality of the particular vineyard. We reflect the character and the terroir of the basewine with this philosophy. We disgorge the bottles as required to ensure that the sparkling is always on point. We write the date of disgorgement on the back label of each bottle with "L month/year."

QUALITY LEVEL "GROSSE RESERVE"

The grapes for the sparkling wines of the category "Große Reserve" must be harvested and pressed in a single municipality. They also have to be harvested by hand. Further the sparkling wine must be produced according to the traditional method of bottle fermentation. A maturation period of at least thirty months on the lees is prescribed. Additionally the sparkling must be finished brut, extra brut or brut nature with a maximum residual sugar of 12 g/l.





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