

WEINGUT STEININGER

Grüner Veltliner Reserve Sekt 2017

variety: 100% Grüner Veltliner

vineyard: „Ried Wechselberg“ - Langenlois

soil: schist bedrock, gneiss and amphibolite, covered with loess

elevation: 235-295 meters

exposure: SSW

age of vines: 30 years

harvest: harvest in two steps, first time in September and second time in October

alcoholic content: 13 %vol.

total acidity: 4,7 g/l

residual sugar: 2,4 g/l

potential: 2021 – 2023

ideal temperature to drink: 45–50 °F

vinification:

traditional bottle fermentation

Gently pressed before fermented in used acacia casks. After the second fermentation in the bottle, the sparkling wine ages for at least 24 months on the yeast. Our goal is to underline the varietal character.

tasting note: medium yellow colour with strong mousseaux, hints of soft minerality yellow-fruits herbs, balm and some honeydew. Creamy texture, juicy, lively and very well balanced. A fine and structured sparkling wine.

food pairing: Grüner Veltliner is the perfect match to almost any dishes, same as for Grüner Veltliner sparkling. Any type of startes, salads or chicken, pork and veal.

Awards:

2020/2021 Falstaff - 92 points

Wein Guide WEISS 2020 - 5 glasses

Glass of Bubbly 2020 - Silver Medal Creamy

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



Weingut Steinger

www.weingut-steininger.at

office@weingut-steininger.at

size: 160 acres

established in: 1980

region: Langenlois, Kamptal, Austria

geography: 70 km in the north of Vienna

climate: continental/pannonian

soil: bedrock, loess and clay

kwselection.com

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bottles/case: 6
cases/layer: 16
cases/palette: 64



WEINGUT STEININGER



Winery Steininger



Vineyard



Family on the remuage rack



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