

Weißburgunder Sekt

Panzaun 2012

Vineyard: Panzaun

soil composition: Primeray rock

elevation: 718 ft

exposure: south-east

average age of vines: 15-25 years

varietals: 100% Weißburgunder

farming practice: sustainable Austria

the vineyard: The Panzaun vineyard is on a high elevation plateau made up of rich loess soils with chalk that offers ideal conditions for Pinot Blanc.

wine production

harvest time: middle of October

maceration: 6 hours

fermentation: We harvested the grapes with 19° KMW and the base wine was fermented and stored in oak barrels for around 6 months. Afterwards we bottled the wine with the natural residual sugar and for the second fermentation.

ripening: The wine stay approximately 36 months on the yeast, this brings creaminess and fine mousseux.

alcoholic content: 13,5 vol%

total acidity: 5.5 g/l

residual sugar: 4 g/l

potential: 2018 – 2025

tasting notes: Shiny yellow, fine mousseux, a hint of yellow tropic fruits and pears, a little bit of biscuit, complex, full-bodied, creamy, a long and mineral finish

food pairing

Weißburgunder Panzaun is a perfect accompaniment to full-bodied and rich dishes like roasted veal, pork, mushrooms, venison and lamb as well as Asian food.

ideal temperature to drink: 45-50 °

Vegan Sparkling WineF



SUSTAINABLE
AUSTRIA



WINERY STEININGER

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wine-maker: Karl und Peter Steiner

size: 135 acres

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc. 5% Muskateller

region: Langenlois-Kamptal - Austria

geography: 70 km in the north from vienna

climate: continental/pannonian

soil: loess and clay