

Grüner Veltliner Sekt

Steinhaus 2013

vineyard: Steinhaus

soil composition: Primary rock

elevation: 718 ft

exposure: south-east

average age of vines: 15-20 years

varietals: 100% Grüner Veltliner

farming practice: sustainable Austria

the vineyard: The vineyard has the name Steinhaus for good reason. Hard weathered granite with a light humus layer. The vineyard is slightly southwest aligned with optimal sunlight. No wonder that the soil produces mineral wines.

wine production

harvest time: middle of October

maceration: 8 hours

fermentation: We have chosen to age this Grüner Veltliner basewine in large, neutral acacia wood barrel. After the second fermentation, the raw sparkling wine was left on the yeast longer to achieve a subtle creaminess and fine mousse.

ripening: traditionell bottle fermentation, 3 years on the yeast

alcoholic content: 13,5 vol%

total acidity: 5,5 g/l

residual sugar: 7,6 g/l

potential: 2018 – 2022

tasting notes: Medium yellow-green, delicate nuances of tropic fruit, a hint of blossom honey, fresh raspberry, nutty flavor, juicy, elegant, fullbodied and continuing,

food pairing

Perfect sparkling for dinner, white meat, veal, lamb, goose.

ideal temperature to drink: 45-50 °F

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

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wine-maker: Karl und Peter Steininger

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