

Riesling Heiligenstein Sekt

2013

vineyard: Heiligenstein

soil composition: Primeray rock

elevation: 718 ft

exposure: south-east

average age of vines: 25 years

varietals: 100% Riesling

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: 7 g/l

residual sugar: 3,5 g/l

potential: 2018 – 2025

tasting notes:

shiny yellow-green, fine mouseux, a hint of peaches, mineralic, blananced, white tropicalfruit, a powerfull sparkling wine with a long finsh

food pairing

scallops, halibut, trout and seafood

ideal temperature to drink: 45-50 °F

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria

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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