

Pinot Noir Sekt

2013

vineyard: all around Langenlois

soil composition: loess and clay

elevation: 718 ft

exposure: south-east

average age of vines: 30-35 years

varietals: 100% Pinot Noir

farming practice: sustainable Austria

the vineyard: Wechselberg; loess soil with a lots of lime.

wine production

harvest time: middle of October

fermentation: The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the cellar. The basewine was storage in barrique barrels.

ripening: The second fermentation is traditionelle bottle fermentation. The ages 24 month on the yeast. Our goal is to underline the varietal character.

alcoholic content: 13,5 vol%

total acidity: 5.6 g/l

residual sugar: 4.3 g/l

potential: 2018 – 2024

tasting notes: Typical Pinot-Nose with a hint of orange zests and red berries, underlined with fine mousseaux, creaminess and finesse. A red sparkling, which you can't find like this a second time on the world

food pairing: dark meat like beef and venison, cheese, chocolate with red berries

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 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