

Zweigelt Sekt

2013

vineyard: Dechant

soil composition: deep loess

elevation: 718 ft

exposure: south-east

average age of vines: 15-25 years

varietals: 100% Zweigelt

farming practice: sustainable Austria

the vineyard: The soil is characterised by deep loess, whereby an optimal water supply of the vines is possible.

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 big 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 – 2023

tasting notes: Dark red colour; fruity taste of cherries, plums and herbs. Red sparkling wine - unconventional and rare but thoroughly pleasant and seductive in its dry finish.

food pairing: dark meat, venison, dark chocolate

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