

Riesling Sekt

2015

vineyard: all around Langenlois

soil composition: Primary rock

elevation: 718 ft

exposure: south-east

average age of vines: 15-25 years

varietals: 100% Riesling

farming practice: sustainable Austria

the vineyard: different vineyard around Langenlois

wine production

harvest time: middle of October

maceration: 5 hours

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 grapes are 12 hours in the press.

ripening: The second fermentation is traditionelle bottle fermentation. The ages min. 18 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 – 2021

tasting notes: In the nose and on the palate pure apricot and white vineyard peach countered with elegance and extract. Pleasant perlage. Wonderful balance and finesse is underlined all the way.

food pairing

a universal sparkling wine which fits well with fish, seafood and vegetables

ideal temperature to drink: 45-50 °F

Vegan 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