

Sauvignon Blanc Sekt

2015

vineyard: all around Langenlois

soil composition: Loess

elevation: 718 ft

exposure: south-east

average age of vines: 10-20 years

varietals: 100% Sauvignon Blanc

farming practice: sustainable Austria

the vineyard: Langenloiser Haide; in the north of Langenlois, a mix of Loess and glay

wine production

harvest time: middle of October

maceration: 10 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 10 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: 5.4 g/l

residual sugar: 6.5 g/l

potential: 2018 – 2021

tasting notes: In the nose typical Sauvignon Blanc aroma, fascinating fruit, vegetal notes like sweet red paprika, flavours of black currant and classic gooseberry aromas, on the palate very elegant, nice minerality with some spiciness and Balanced –clean, crisp, aromatic, long finish.

food pairing

sea food, lobster, Salomon, dishes with pepper

ideal temperature to drink: 45-50 °F

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria

www.weingut-steininger.at

office@weingut-steininger.at

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