

## **BRUT Sekt 2015**

*vineyard:* around Langenlois

*soil composition:* Loess

*elevation:* 718 ft

*exposure:* south-east

*average age of vines:* 15- 20 years

*varietals:* 33% Chardonnay, 33% Pinot Blanc, 34% Pinot Noir

*farming practice:* sustainable Austria

*the vineyard:* different vineyards around Langenlois a mix of loess and clay

*wine production*

*harvest time:* middle of October

*fermentation:* One-third Chardonnay was aged in small oak barrels, one third of fruity Pinot Blanc in stainless steel and one-third Pinot Noir was pressed white and stored in small barrels

*ripening:* After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character.

*alcoholic content:* 13,5 vol%

*total acidity:* 4,5 g/l

*residual sugar:* 5,0 g/l

*potential:* 2018 – 2021

*tasting notes:* The yeast gives the sparkling a special creaminess and a wonderfully fine mousseux. This sparkling wine is gripping with nutty overtones, brioche and refined bouquet of mocha cream. white fruit on the finish.

*food pairing:* lobster in Burgunder Sekt Sauce, veal, pork and beef, Wiener Schnitzel

*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