

WEINGUT STEININGER

Brut Sekt Reserve 2017

varietals: 1/3 Pinot Blanc, 1/3 Pinot Noir (Blanc de Noir), 1/3 Chardonnay

vinyard: „Ried Spiegel“ - Langenlois

soil: schist bedrock, gneiss and amphibolite, covered with loess

elevation: 235-295 meters

exposure: SSW

age of vines: 30 years

harvest: harvest in two steps, first time in September and second time in October

alcoholic content: 13,5 %vol.

total acidity: 4,8 g/l

residual sugar: 7 g/l

potential: 2020 – 2022

ideal temperature to drink: 45–50 °F

traditional bottle fermentation

gently pressed before fermented in small used oak barrels. After the second fermentation in the bottle the sparkling wine ages for about 30 months on the yeast. Our goal is to underline the varietal character.

tasting notes: Lovely subtle gold in colour, classic aromas of vanilla and toast flavours. On the palate it shows hints of hazelnuts and chamomille. Creamy texture, rich and deep but still elegant till the end. Complex in every way and „Burgundy Enjoyment“.

food pairing: This „Burgundy-style“ sparkling is a great partner for different dishes. With almost three years on the lees it gives a savoury biscuit - character. Any type of seafood fits perfectly with it, such as lobster, octopus, mussels & scallops but also veal.



SUSTAINABLE
AUSTRIA



Langenlois. Kamptal. Austria.

www.weingut-steininger.at

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size: 160 acres

established in: 1980

region: Langenlois, Kamptal, Austria

geography: 70 km in the north of Vienna

climate: continental/pannonian

soil: bedrock, loess and clay

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

kwselection.com



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bottles/case: 6
cases/layer: 16
cases/palette: 64