



BRUT SEKT 2013

Langenlois /Kamptal/Austria



A blend of Chardonnay, Pinot Noir and Pinot Blanc. 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. 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.

Serving Suggestion: lobster in Burgunder Sekt Sauce, veal, pork and beef, Wiener Schnitzel

Technical Data:

Winery:	Weingut Steininger
Grape Variety:	Chardonnay, Pinot Blanc und Pinot Noir
Vineyard:	Vineyards around Langenlois
Soil:	Loess and Clay
Vinification & yield:	After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character. 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.
Vintage:	2013
Harvest	Middle of October
Alc:	13,5 %vol.
Residual Sugar:	5,5 g
Acidity:	5,0 g



UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases

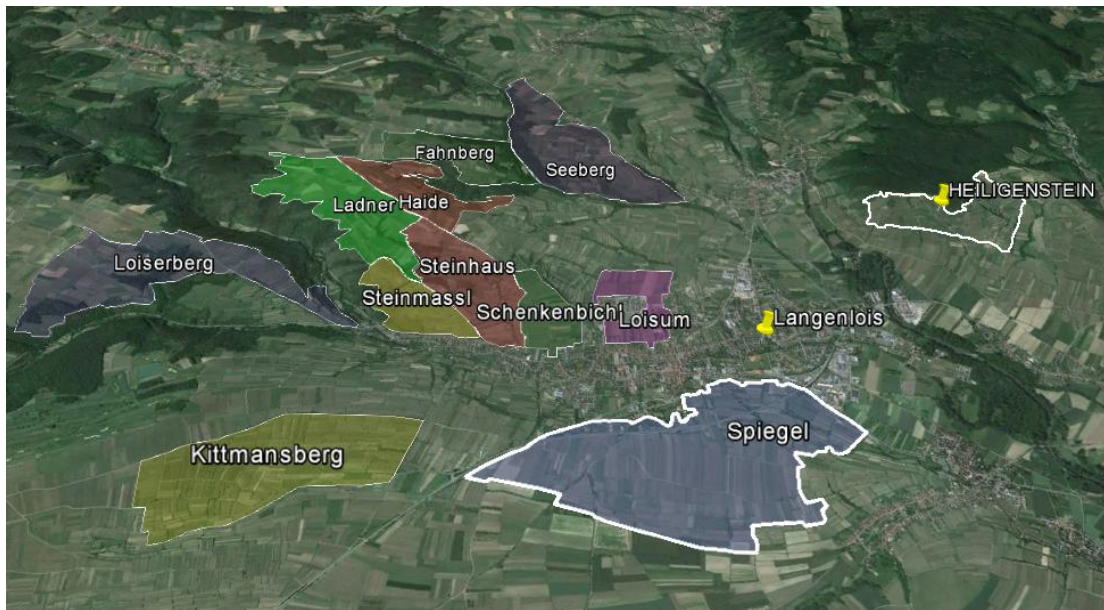


Wines are like people – everyone is different!

- KARL balanced, ripe and harmonic
- BRIGITTA typical Kamptal with international style
- EVA peppery with young freshness
- PETER complex and minerally
- LISA multifaceted and prickling
- ANNA impassioned and individual
- MARTIN profound and impassioned



SINGLE VINEYARD



Steinhaus
Heiligenstein

Kittmansberg
Loiumweingarten

