

Brut Sekt Reserve 2016

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

farming practice: sustainable Austria

harvest time: middle of October

category „Reserve“: The grapes for the sparkling wines of the category „Reserve“ must be harvested and pressed in a single Austrian federal state. They also have to be harvested by hand. Further the sparkling wine must be produced according to the traditional method of bottle fermentation. A maturation period of at least eighteen months on the lees is prescribed.

traditional bottle fermentation: 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: 4,6 g/l

residual sugar: 8,9 g/l

potential: 2020 – 2022

tasting notes

A blend of 1/3 Chardonnay, 1/3 Pinot Noir and 1/3 Pinot Blanc. The Chardonnay was aged in small oak barrels, the fruity Pinot Blanc in stainless steel tanks and the Pinot Noir was pressed white and stored in small barrels.

The yeast gives this sparkling a special creaminess and a wonderfully fine mousseux. This sparkling wine is gripping with nutty overtones, brioche and refined bouquet of mocha cream.

food pairing

This sparkling fits perfect to traditional Austrian dishes, like „Wiener Schnitzel“, but also to fish, lobster in Burgunder Sekt sauce, veal, pork and beef

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria.

www.weingut-steininger.at

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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

UPC: 787263315972

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