

2020 BRUT SEKT AUSTRIA RESERVE



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Sekt g.U.
Site:	"Ried Spiegel" and "Ried Hasel"
Varietal:	Weißburgunder 34 % 33 years Chardonnay 33 % 33 years Pinot Noir 33 % 43 years
Soil:	amphibolite alluvial gravel loess



Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in small, used oak barrels. The wine matures in these for a further 6 months. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months to develop its creaminess.

Harvest:	handpicked beginning/september handpicked beginning/october
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Disgorgement:	warm Storage Time: 24 months
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Riddling:	manual
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Data

Wine Type:	sparkling wine white brut
Alcohol:	13 %
Acid:	3.8 g/l
Residual Sugar:	10.8 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2026 - 2030

Wine Description

Attractive nose, biscuit, hazelnuts, with a hint of well-aged cognac; creamy texture, exquisitely fine dark chocolate notes, bergamot, nut skin; full-bodied, substantial, and at the same time beautifully balanced.

Food Pairing

This "Burgundy-style" sparkling wine is a great partner for various dishes. With almost three years on the lees, it has a savoury biscuit character. It goes well with all types of seafood such as lobster, octopus, mussels and scallops as well as veal.

Winery

Weingut Steininger | Walterstraße 2 | 3550 Langenlois | Austria

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www.instagram.com/weingutsteininger/ | www.facebook.com/weingutsteininger/?locale=de_DE

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.