

Elementar Sekt n.V.

vineyard: around Langenlois

soil composition: loess and clay

elevation: 718 ft

exposure: south-east

average age of vines: 10-30 years

farming practice: sustainable Austria

the vineyard: different vineyards around Langenlois,

wine production

harvest time: end of September

fermentation: Our family developed a new method of producing sparkling wine - it's called "elementar". We work without filtration, sugar and sulfite. The first and the second fermentation is exclusively with the natural sugar from the grape. After the yeast contact the sparkling wine was riddled and disgorged without dosage.

ripening: The wine stay approximately 18 months on the yeast, this brings creaminess and fine mousseux.

alcoholic content: 13,0 vol%

total acidity: 5.0 g/l

residual sugar: 6.0 g/l

potential: 2018 – 2020

tasting notes: intensive gold and yellow, fine perlage, in the nose discreet spice. A hint of ripe pear and fruit character, altogether a bit reserved and yeasty, dry on the palate.

food pairing: root vegetables, mushrooms, chicken, venison,

ideal temperature to drink: 45-50 °F

Vegan Sparkling Wine



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



SUSTAINABLE
AUSTRIA