

WEINGUT STEININGER

Pinot Noir Sekt 2015

variety: 100% Pinot Noir

vinyard: „Wechselberg“ - Langenlois

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

elevation: 235-295 meters

exposure: SSW

age of vines: 40 years

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

alcoholic content: 13,5 %vol.

total acidity: 5,3 g/l

residual sugar: 4,0 g/l

potential: 2021 – 2023

ideal temperature to drink: 45–50 °F

traditional bottle fermentation

ently pressed before fermented in oak casks. After the second fermentation in the bottle, the sparkling wine ages for about 52 months on the yeast. Our goal is to underline the varietal character.

food pairing: This sparkling fits perfect to dark meat like beef and venison, but also to cheese and chocolate.

Vegan Sparkling Wine



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

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