



PINOT NOIR SEKT 2012

Langenlois /Kamptal/Austria

Typical Pinot-Nose with a hint of orange zests and red berries, underlined with fine mousseaux, creaminess and finesse. A red sparkling, which you can't find like this a second time on the world.

Serving Suggestion: dark meat like beef and venison, cheese, chocolate with red berries

Technical Data:

Winery:	Weingut Steinger
Grape Variety:	Pinot Noir
Vineyard:	Vineyards around Langenlois
Soil:	Loess and clay
Vinification & yield:	After the second fermentation the sparkling wine ages for around 24 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:	2012
Harvest	Middle of October
Alc:	13,5 %vol.
Residual Sugar:	4,0 g
Acidity:	4,0 g



UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases

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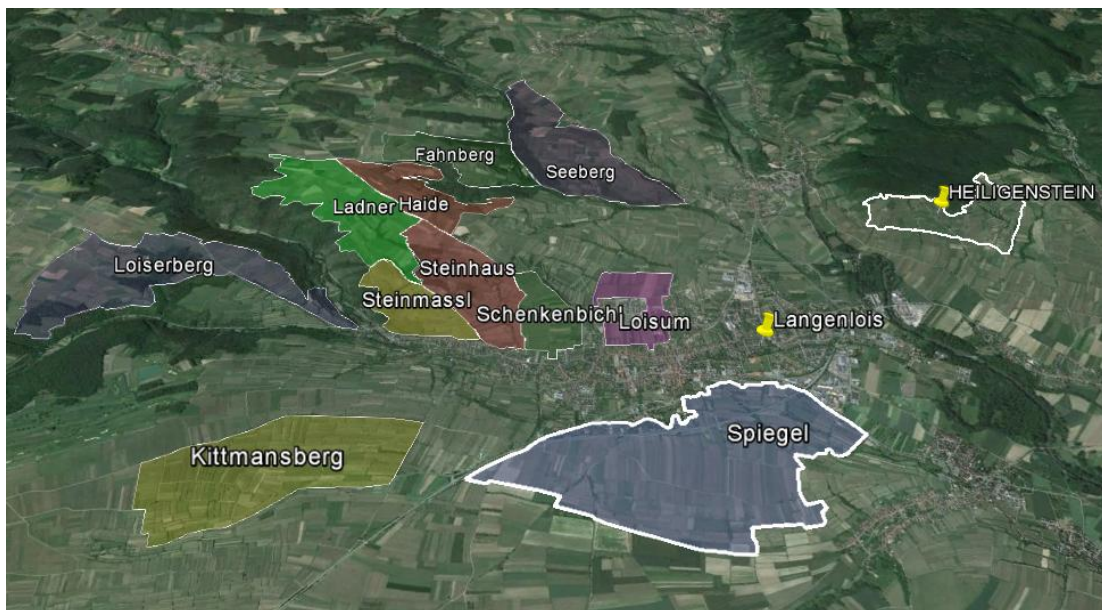


Wines are like people – everyone is different!

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

