

WEINGUT STEININGER

Riesling Ried Heiligenstein Große Reserve 2016

variety: 100% Riesling

vinyard: Ried Heiligenstein - the terraced south and southwest facing slope has a unique geological history that has been preserved in this particular area. The outcropping bedrock consists of a reddish-brown sandstone with a high feldspar content, coarse conglomerates, and minor siltstone. These sediments formed approximately 250-280 million years ago under arid conditions, in lakes, ponds, and ephemeral rivers. The rocks contain fossilized plants and gravels with clasts of volcanic rhyolites. Loess is only preserved in a few locations, within shallow depressions.

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

elevation: 220-350 meters

exposure: SSW

age of vines: 25 years

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

alcoholic content: 13,5 %vol.

total acidity: 4,8 g/l

residual sugar: 4 g/l

potential: 2021 – 2023

ideal temperature to drink: 45–50 °F

traditional bottle fermentation

gently pressed before fermented in used 2000 l acacia casks. The base wine for this Riesling sparkling was aged in large, neutral barrel for about one year. After the second fermentation in the bottle, the raw sparkling wine was left on the yeast for about 48 months to achieve a subtle creaminess and fine mousseaux.

tasting notes

In the nose and on the palate pure apricot and white vineyard peach countered with elegance and extract. Pleasant perlage. Wonderful balance and finesse is underlined all the way.

food pairing: pumpkin soup of Falstaff „Österreichs Beste Rezepte 2020“ cookbook, but also very good on its own. Enjoy this great wine with friends and have fun while drinking.

Awards:

Falstaff 2020/21 - 94 Punkte

Vegan Sparkling Wine



Langenlois. Kamptal. Austria.

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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