

WEINGUT STEININGER

Riesling Reserve Sekt 2018

variety: 100% Riesling

vineyard: „Ried Steinberg“ - Langenlois

soil: primary rock with 50 cm loess on top

elevation: 280 meters

exposure: SSW

age of vines: 30 years

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

alcoholic content: 13 %vol.

total acidity: 6,4 g/l

residual sugar: 6,4 g/l

potential: 2022 – 2024

ideal temperature to drink: 45–50 °F

traditional bottle fermentation:

Gently pressed before fermented in the tank. After the second fermentation in the bottle, the sparkling wine ages for at least 24 months on the yeast. Our goal is to underline the varietal character.

tasting note:

Medium yellow-green, silver reflections. Fine white peach nuances, a hint of passion fruit, approachable bouquet. Tight, close-knit, vineyard peach, freshly structured, present sweetness of honey and apricot in the finish.

food pairing:

An universal sparkling wine, that fits perfect to traditional Austrian dishes, but also to fish, seafood and white meat and appetizers.

Awards:

Falstaff - 92 points

Wein Guide WEISS - 5 glasses

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



Weingut Steininger

www.weingut-steininger.at

office@weingut-steininger.at

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

kwselection.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787263315958

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



WEINGUT STEININGER



Cask cellar



Vineyard



Family on the remuage rack



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