



RIESLING SEKT 2014

Langenlois /Kamptal/Austria

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.

Serving Suggestion: a universal sparkling wine which fits well with fish, seafood and vegetables

Technical Data:

| | |
|-----------------------|--|
| Winery: | Weingut Steinger |
| Grape Variety: | Riesling |
| Vineyard: | Vineyards around Langenlois |
| Soil: | Primary rock |
| Vinification & yield: | After the second fermentation the sparkling wine ages for around 18 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: | 2014 |
| Harvest | Middle of October |
| Alc: | 13,5 %vol. |
| Residual Sugar: | 6,0 g |
| Acidity: | 6,0 g |



UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases

kwittauer@gmail.com/ 703-624-6628

office@weingut-steinger.at



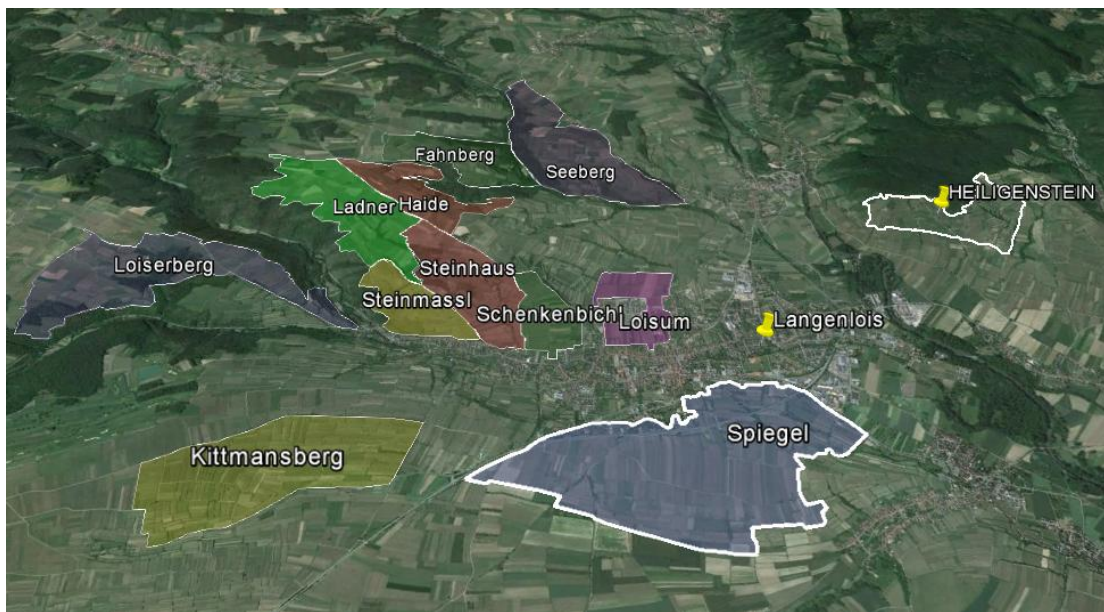


Wines are like people – everyone is different!

- 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
Losiumweingarten

