

## Grüner Veltliner Sekt 2016

*vineyard:* all around Langenlois

*soil composition:* Loess

*elevation:* 718 ft

*exposure:* south-east

*average age of vines:* 15-20 years

*varietals:* 100% Grüner Veltliner

*farming practice:* sustainable Austria

*the vineyard:* multiple vineyards around Langenlois

### *wine production*

*harvest time:* middle of October

*maceration:* 6 hours

*fermentation:* After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character.

*ripening:* After the second fermentation the sparkling wine was left on the yeast for 18 months.

*alcoholic content:* 13,5 vol. %

*total acidity:* 5,6 g/l

*residual sugar:* 3,5 g/l

*potential:* 2019 – 2021

*tasting notes:* The most important Austrian variety is underlined with finessed mousse. Yellow-gold; bouquet of spiciness; tricky and noble; perfect bubbling pleasure; aromas of green apple, citrus blossoms and pepper; rich and well balanced with fruit and enchanting grace.

*food pairing:* an universal sparkling wine, which fits well with Austrian dishes including fish, seafood and pork

*ideal temperature to drink:* 45-50 °F

*Vegan Wine*



SUSTAINABLE  
AUSTRIA



## WINERY STEININGER

Langenlois. Kamptal. Austria

[www.weingut-steininger.at](http://www.weingut-steininger.at)

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*wine-maker:* Karl und Peter Steininger

*size:* 135 acres

*grape varieties:* 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc. 5% Muskateller

*region:* Langenlois-Kamptal - Austria

*geography:* 70 km in the north from Vienna

*climate:* continental/pannonian

*soil:* loess and clay