

Riesling Sekt 2016

vineyards: Surrounding Langenlois

soil composition: Primary rock

elevation: 718 ft

exposure: south-east

average age of vines: 15-25 years

varietals: 100% Riesling

farming practice: sustainable Austria

the vineyard: multiple vineyards around Langenlois

wine production

harvest time: middle of October

maceration: 5 hours

fermentation: The grapes are harvested in the middle of October with the best physiological ripeness. Hand-harvesting ensures that only healthy grapes enter the cellar. The grapes are 12 hours in the press. The first fermentation is completed in March. Then the second fermentation takes place in the bottle.

ripening: The second fermentation is traditional bottle fermentation. It is minimum 18 month on the yeast. Our goal is to underline the varietal character.

alcoholic content: 13,5 vol%

total acidity: 5.9 g/l

residual sugar: 8.8 g/l

potential: 2019 – 2021

tasting notes: Pure apricot and white vineyard peach on the nose and on the palate, countered with elegance and lovely extraction. Wonderful balance and finesse is underlined with pleasant perlage.

food pairing: an universal sparkling wine which fits well with fish, seafood and vegetables

ideal temperature to drink: 45-50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois, Kamptal, Austria

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wine-maker: Karl und Peter Steiner

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