

Sauvignon Blanc Sekt 2016

vineyard: Langenloiser Haide

soil composition: Loess

elevation: 718 ft

exposure: south-east

average age of vines: 10-20 years

varietals: 100% Sauvignon Blanc

farming practice: sustainable Austria

the vineyard: Langenloiser Haide; in the north of Langenlois

wine production

harvest time: middle of October

maceration: 10 hours

fermentation: The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting guarantees that only healthy grapes arrive in the cellar. The grapes stay for 10 hours in the press.

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

alcoholic content: 13,5 vol%

total acidity: 5.0 g/l

residual sugar: 6.7 g/l

potential: 2019 – 2021

tasting notes: Typical Sauvignon Blanc aroma, fascinating fruit, vegetal notes like sweet red paprika, flavours of black currant and classic gooseberry aromas in the nose. Very elegant on the palate, nice minerality with some spiciness and well balanced, crisp, aromatic, long finish.

food pairing: sea food, lobster, salmon, dishes with pepper

ideal temperature to drink: 45-50 °F

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



WINERY STEININGER

Langenlois. Kamptal. Austria

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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