

WEINGUT STEININGER

Sauvignon Blanc Reserve Sekt 2017

variety: 100% Sauvignon Blanc

vineyard: „Langenloiser Haide“ - Langenlois

soil: loess

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: 6,2 g/l

residual sugar: 8,5 g/l

potential: 2021 – 2023

ideal temperature to drink: 45–50 °F

vinification:

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:

In the nose a very typical Sauvignon Blanc, fascinating fruit variety and red pepper, currant and gooseberry. Well bodied and minerally on the palate. Fine mousseux, animated and powerful.

food pairing:

Scampi á la Karl from the cookbook „TOP- Winzer!“
Grilled vegetables, paprika chicken, smoked fish or different seafood

Awards:

2020/2021 Falstaff - 93 Punkte
Wein Guide WEISS 2020 - 4 Gläser
Salon 2020

Vegan Sparkling Wine



Weingut Steinger

www.weingut-steininger.at

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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



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



WEINGUT STEININGER



Karl and Eva



Langenlois vineyards



Autumn vibes

