

Zweigelt Sekt 2015

varietals: 100 % Zweigelt
farming practice: sustainable Austria

harvest time: middle of October

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

alcoholic content: 13,5 %vol.
total acidity: 4,7 g/l
residual sugar: 8,0 g/l
potential: 2020 – 2022

tasting notes

This is a full-bodied sparkling wine, ripe in the nose with lots of cherries. The lively mousseaux creates an interesting contrast to the dark red grapes. It is an individual red sparkling.

food pairing

dark meat, venison, dark chocolate

ideal temperature to drink: 45–50 °F



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



CERTIFIED
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SUSTAINABLE
AUSTRIA

Vegan Wine