

# WEINGUT STEININGER

## Zweigelt Sekt 2017

**variety:** 100% Zweigelt

**vineyard:** „Dechant“ - Langenlois

**soil:** loess

**elevation:** 250 meters

**exposure:** plateau

**age of vines:** 25 years

**harvest:** harvest in two steps, one in September and the second one in October

**alcoholic content:** 13 %vol.

**total acidity:** 4,2 g/l

**residual sugar:** 5,4 g/l

**potential:** 2023 – 2025

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

### **vinification:**

#### **traditional bottle fermentation**

Destemmed grapes fermented in the tank, the raw wine matures for around 12 months in small oak casks. After the second fermentation in the bottle the sparkling wine ages for about 50 months on the yeast. Our goal is to underline the varietal character.

### **food pairing:**

dark meat, venison, dark chocolate, barbecue, pasta

### **Vegan Sparkling Wine**



Weingut Steinger

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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



Winery Steininger



single vineyard Dechant



Cask cellar

