



STEININGER

Grüner Veltliner Sekt

Langenlois

Kamptal/Austria



The most important Austrian variety underlined with finessed mousseux. Yellow-gold; bouquet of spiciness; tricky and noble; perfect bubbling pleasure; aromas of green apple, citrus, darjeeling-tea, blossoms and pepper; rich and well balanced with fruit and enchanting grace.

Serving Suggestion:

- * traditional Austrian kitchen
- * fish, lobster and seafood
- * Asian kitchen (not to spicy)



Winery website link www.weingut-steininger.at

Technical Data:

Winery: Weingut Steininger
 Grape Variety: Grüner Veltliner
 Name/Vineyard: around Langenlois
 Soil: Loess and clay
 Vinification & yield: hand harvest, grape and single berry selection, Fermented and aged in large acacia barrels, traditional bottle fermentation

Label

USA label



Vintage: 2013
 Harvest mid of October

bottles produced 6000

Alc: 13,5 %vol.

Residual Sugar: 6 g/l

Acidity: 6 g/l

Shelf talker

UPC: 787263315965 Select COLA: 6 bl/cs layer: 16 cs pallet: 64