

# 2017 ZWEIGELT SEKT AUSTRIA



STEINGER

<b>Quality grade:</b>	Sekt Austria
<b>Varietal:</b>	Zweigelt 100 %   25 years



## Cellar

### Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for 12 months in small used wooden barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for approx. 50 months.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/october
-----------------	--

<b>Disgorgement:</b>	warm   manual Storage Time: 50 months
----------------------	--

<b>Riddling:</b>	manual
------------------	--------

<b>Bottling:</b>	natural cork
------------------	--------------

## Data

<b>Wine Type:</b>	sparkling wine   red   brut
-------------------	-----------------------------

<b>Alcohol:</b>	13 %
-----------------	------

<b>Acid:</b>	4.2 g/l
--------------	---------

<b>Residual Sugar:</b>	5.4 g/l
------------------------	---------

<b>Drinking Temperature:</b>	6 - 8 °C
------------------------------	----------

<b>Optimum Drinking Year:</b>	2024 - 2028
-------------------------------	-------------



## Wine Description

The lively mousseux forms an exciting contrast to the rich red fruit. Extremely dense, mature nose with plenty of cherries. An individual, unusual red sparkling wine.

## Food Pairing

Dark meat, game, dark chocolate, barbecue or pasta dishes.

## Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.