

2018 BURGUNDER SEKT AUSTRIA RESERVE



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Sekt g.U.
Site:	"Ried Spiegel" und "Ried Hasel"
Varietal:	Weißburgunder 34 % 30 years Chardonnay 33 % 30 years Pinot Noir 33 % 40 years
Soil:	amphibolite alluvial gravel loess



Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in small, used oak barrels. The wine matures in these for a further 6 months. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months to develop its creaminess.

Harvest:	handpicked middle/september handpicked middle/october
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Disgorgement:	warm Storage Time: 24 months
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Riddling:	manual
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Bottling:	natural cork
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Data

Wine Type:	sparkling wine white brut
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Alcohol:	13.5 %
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Acid:	3.9 g/l
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Residual Sugar:	9.5 g/l
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Drinking Temperature:	6 - 8 °C
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Optimum Drinking Year:	2024 - 2027
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Awards

Falstaff:	92 Punkte
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Vinaria:	3 Sterne
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Wine Description

Attraktive Nase, Biskuit, Haselnüsse, Heliotrop, ein bisschen auch wie gut gereifter Cognac; cremige Textur, hochfeine Zartbitter-Komponenten, Bergamotte, Nusshaut; vollmundig, stoffig und zugleich wunderschön balanciert; sehr sexy.

Tasting Notes

Attractive nose, biscuit, hazelnuts, heliotrope, a bit like well-matured cognac; creamy texture, very fine dark chocolate components, bergamot, nut skin; full-bodied, substantial and at the same time beautifully balanced; very sexy.

Food Pairing

This "Burgundy-style" sparkling wine is a great partner for various dishes. With almost three years on the lees, it has a savoury biscuit character. It goes well with all types of seafood such as lobster, octopus, mussels and scallops as well as veal.

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.