

2018 WEISSBURGUNDER SEKT AUSTRIA RESERVE



STEINGER

Quality grade: Österreichischer Sekt g.U.
Varietal: Weißburgunder 100% | 31 years



Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for 6 months in small used wooden barrels. 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

Disgorgement: warm | manual
Storage Time: 24 months

Riddling: manual

Bottling: natural cork

Data

Wine Type: sparkling wine | white | dry

Alcohol: 13 %

Acid: 4 g/l

Residual Sugar: 10.6 g/l

Drinking Temperature: 6 - 8 °C

Optimum Drinking Year: 2024 - 2027



Tasting Notes

Bright yellow-green colour, silver reflections, fine mousseux. Delicately nutty pear fruit, delicate hint of mango, inviting bouquet. Powerful, sweet texture, fine herbal spice, mineral on the finish, honey and yellow tropical fruit in the aftertaste.


Food Pairing

Fresh cheese (goat, sheep), roasted poultry and to go with various asparagus 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.

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