

# 2018 WEISSBURGUNDER SEKT AUSTRIA RESERVE



STEINGER

<b>Quality grade:</b>	Sekt Austria Reserve
<b>Varietal:</b>	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.

<b>Harvest:</b>	handpicked   beginning/september handpicked   beginning/october
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<b>Disgorgement:</b>	warm   manual Storage Time: 24 months
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<b>Riddling:</b>	manual
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<b>Bottling:</b>	natural cork
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## Data

<b>Wine Type:</b>	sparkling wine   white   brut
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<b>Alcohol:</b>	13 %
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<b>Acid:</b>	4 g/l
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<b>Residual Sugar:</b>	10.6 g/l
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<b>Drinking Temperature:</b>	6 - 8 °C
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<b>Optimum Drinking Year:</b>	2024 - 2027
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## Awards

<b>Falstaff:</b>	93
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## Wine Description

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.