

# 2018 WEISSBURGUNDER RIED PANZAUN



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Grosse Reserve
<b>Site:</b>	Panzaun
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Weißburgunder 100 %   31 years
<b>Soil:</b>	deep humus



## Vineyard Site:

The deep, humus-rich soil on the Panzaun high plateau provides the ideal conditions for good Pinot Blanc. We have a very special relationship with this vineyard. The vines were selected, grafted and grown by ourselves. The vineyard is currently just the right age - no longer youthful and wild, but mature and at the peak of its time.

## Cellar

### Traditionelle Flaschengärung

The grapes were harvested at around 19° KMW and the wine was matured in small oak barrels for six months. The wine was then bottled and brought to the second fermentation with the natural sugar residue. After the second fermentation, the raw sparkling wine was left on the lees for longer to achieve a subtle creaminess and a fine mousseux.

<b>Harvest:</b>	handpicked   beginning/september handpicked   beginning/october
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<b>Disgorgement:</b>	warm   manual Storage Time: 48 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>Residual Sugar:</b>	6.4 g/l
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<b>Acid:</b>	3.9 g/l
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<b>Drinking Temperature:</b>	6 - 8 °C
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<b>Optimum Drinking Year:</b>	2025 - 2028
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## Awards

<b>Falstaff:</b>	95
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## Wine Description

Bright golden yellow with a persistent fine mousse. Yellow pear fruit with a delicate brioche touch, accompanied by melon, yellow mirabelle plum, a hint of blossom honey, and some candied citrus. Juicy, elegant, with a fine acidity structure, spicy, with delicate notes of yellow apple, sweet mango, and biscuit on the finish. A powerful food companion with substance.

## Food Pairing

Weißburgunder Panzaun pairs perfectly with rich 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.