

# 2015 WEISSBURGUNDER SEKT AUSTRIA GROSSE RESERVE



STEININGER

|                       |                                     |
|-----------------------|-------------------------------------|
| <b>Quality grade:</b> | Sekt aus Österreich                 |
| <b>Varietal:</b>      | Weißburgunder 100 %   21 - 26 years |



## Cellar

### Traditional bottle fermentation

Gentle pressing, fermentation, and maturation in used 500-liter oak barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for 100 months to develop its creaminess and fine mousse.

|                 |  |
|-----------------|--|
| <b>Harvest:</b> | handpicked   beginning/september<br>handpicked   beginning/october |
|-----------------|--|

|                      |   |
|----------------------|---|
| <b>Disgorgement:</b> | warm   manual<br>Storage Time: 100 months |
|----------------------|---|

|                  |        |
|------------------|--------|
| <b>Riddling:</b> | manual |
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|                  |              |
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| <b>Bottling:</b> | natural cork |
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## Data

|                   |                               |
|-------------------|-------------------------------|
| <b>Wine Type:</b> | sparkling wine   white   brut |
|-------------------|-------------------------------|

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

|              |         |
|--------------|---------|
| <b>Acid:</b> | 5.5 g/l |
|--------------|---------|

|                        |         |
|------------------------|---------|
| <b>Residual Sugar:</b> | 5.5 g/l |
|------------------------|---------|

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

|                               |             |
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| <b>Optimum Drinking Year:</b> | 2025 - 2029 |
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## Wine Description

Some things in life take time to reveal their full beauty. This was our guiding thought when we let the Steininger Privat Sekt mature for 100 months on the lees. This decision, driven by patience, passion, and a love for detail, reflects our philosophy of quality and craftsmanship. Every bottle tells the story of persistent waiting. 100 months on the lees – more than eight years of maturation. This time grants our sparkling wine its unparalleled elegance: delicate aromas that not only delight the palate but also touch the soul. For us, the Steininger Privat Sekt is a tribute to the art of sparkling winemaking and the magic of patience.


## Food Pairing

Ideal for festive occasions or as a refined companion to fine cuisine.

## 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.

Weingut Steininger | Walterstraße 2 | 3550 Langenlois | Austria

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