

# GRÜNER VELTLINER METHODE ELEMENTAR SEKT N.V.



STEINGER

Quality grade:	Sekt Austria
Varietal:	Grüner Veltliner 100 %   30 years



## Cellar

### Elementary method Traditional bottle fermentation

Gentle pressing. The base wine is stopped during the first fermentation (temperature-controlled in steel tanks) and fermented a second time in the bottle unfiltered with yeast specially selected at the winery. The sugar comes exclusively from the grapes. After storage on the lees, the sparkling wine is riddled. No dosage is used at all during the disgorgement process. Only the natural carbon dioxide provides protection against oxidation.

Harvest:	handpicked   middle/september - middle/october handpicked   middle/october
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Spontaneous with Pied de	yes
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Cuve:

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   dry
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Alcohol:	13 %
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Acid:	5 g/l
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Residual Sugar:	6 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
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## Wine Description

The sparkling wine has a rich golden yellow colour and a different, exciting, "elemental" taste. Here, too, the philosophy of single-varietal sparkling wine remains true.

Although the primary fruit is not as pronounced, the varietal character is clearly recognisable.

## Tasting Notes

Bright golden yellow, silver reflections, lively mousseux. Ripe apple, a hint of tropical fruit, toasted white bread, floral touch. Juicy, elegant, fruity sweetness of ripe mango, integrated acidity structure, lingers well.

## Food Pairing

Braised pumpkin with cream cheese, lentil stew

## 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.