

RIESLING METHODE ELEMENTAR SEKT N.V.



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria
Site:	2-3 different vineyards in the Kamptal
Varietal:	Riesling 100 % 30 years
Soil:	loam loess



Cellar

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 handpicked middle/october
Fermentation:	spontaneous with pied de cuve
Disgorgement:	warm manual Storage Time: 24 months
Riddling:	manual
Bottling:	natural cork

Data

Wine Type:	sparkling wine white brut
Alcohol:	13 %
Acid:	5 g/l
Residual Sugar:	6 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2028

Awards

Falstaff:	93
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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.

Food Pairing

Pasta with bacon and peas, cheese platter, desserts such as lemon tart.



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.