

# 2019 SAUVIGNON BLANC SEKT AUSTRIA RESERVE



STEINGER

**Quality grade:** Österreichischer Sekt g.U.  
**Varietal:** Sauvignon Blanc 100 % | 31 years



## Cellar

### Bottle fermentation:

The grapes are gently pressed. After the second fermentation in the bottle, the sparkling wine matures on the lees for at least 24 months. Our aim is to emphasise the varietal character.

**Harvest:** handpicked | middle/september  
handpicked | middle/october

**Disgorgement:** warm | manual  
Storage Time: 24 months

**Riddling:** manual

**Bottling:** natural cork

## Data

**Wine Type:** sparkling wine | white | dry

**Alcohol:** 13 %

**Acid:** 6.8 g/l

**Residual Sugar:** 4.8 g/l

**Drinking Temperature:** 6 - 8 °C

**Optimum Drinking Year:** 2024 - 2027



## Awards

Landessieger 2021

## Tasting Notes

Bright, radiant green-yellow, ripe pepper notes with a fruity-floral complement, creamy mousseaux, piquant extract sweetness, highly elegant and multi-layered.

## Food Pairing

Vegetables, paprika chicken, smoked fish, seafood e.g. scampi á la Karl from the cookery book TOP- Winzer kochen!

## 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.

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