

# 2020 BURGUNDER SEKT AUSTRIA RESERVE



STEINGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Sekt Austria Reserve
<b>Site:</b>	"Ried Spiegel" and "Ried Hasel"
<b>Varietal:</b>	Weißburgunder 34 %   32 years Chardonnay 33 %   32 years Pinot Noir 33 %   42 years
<b>Soil:</b>	amphibolite alluvial gravel loess



## Cellar

### Traditional bottle fermentation

Gentle pressing, fermentation takes place in small, used oak barrels. The wine matures in these for a further 6 months. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months to develop its creaminess.

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

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

**Riddling:** manual

**Bottling:** natural cork

## Data

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

**Alcohol:** 0 %

**Residual Sugar:** 0 g/l

**Acid:** 0 g/l

**Drinking Temperature:** 6 - 8 °C

**Optimum Drinking Year:** 2024 - 2028

## Wine Description

An attractive nose with aromas of biscuit, hazelnuts, with a hint reminiscent of well-aged cognac. Creamy texture with refined bittersweet notes, hints of bergamot and hazelnut skin. Full-bodied, rich, beautifully balanced.

## Tasting Notes

Attractive nose, biscuit, hazelnuts, heliotrope, a bit like well-matured cognac; creamy texture, very fine dark chocolate components, bergamot, nut skin; full-bodied, substantial and at the same time beautifully balanced; very sexy.

## Food Pairing

Weingut Steinger | Walterstraße 2 | 3550 Langenlois | Austria

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www.instagram.com/weingutsteinger/ | www.facebook.com/weingutsteinger/?locale=de\_DE

This "Burgundy-style" sparkling wine is a great partner for various dishes. With almost three years on the lees, it has a savoury biscuit character. It goes well with all types of seafood such as lobster, octopus, mussels and scallops as well as veal.

## 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.