

# 2020 CHARDONNAY SEKT AUSTRIA RESERVE



STEINGER

|                |                             |
|----------------|-----------------------------|
| Origin:        | Austria, Kamptal            |
| Quality grade: | Sekt Austria Reserve        |
| Site:          | Ried Spiegel                |
| Varietal:      | Chardonnay 100 %   30 years |
| Soil:          | loess<br>loam               |



## Cellar

### Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. 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<br>handpicked   beginning/october |
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|               |  |
|---------------|--|
| Disgorgement: | warm   manual<br>Storage Time: 24 months |
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|           |              |
|-----------|--------------|
| Riddling: | manual       |
| Bottling: | natural cork |

## Data

|                        |                               |
|------------------------|-------------------------------|
| Wine Type:             | sparkling wine   white   brut |
| Alcohol:               | 13 %                          |
| Acid:                  | 7.2 g/l                       |
| Residual Sugar:        | 5.1 g/l                       |
| Drinking Temperature:  | 6 - 8 °C                      |
| Optimum Drinking Year: | 2024 - 2028                   |



## Awards

|           |    |
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| Falstaff: | 93 |
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## Wine Description

Bright golden-yellow with silver reflections and a fine, persistent mousse. Inviting nuances of yellow tropical fruit, a hint of apple and quince, with a floral touch. Juicy with charming stone fruit nuances, delicate acidity, and a mineral finish. Subtle blossom honey lingers on the aftertaste.

## Tasting Notes

Light golden yellow, silver reflections, fine, persistent mousseux. Inviting nuances of yellow tropical fruit, a hint of apple and quince, floral touch. Juicy, charming pome fruit nuances, fine acidity structure, mineral on the finish, delicate blossom honey in the aftertaste.

## Food Pairing

Fish, poultry - fried or grilled, pasta with seafood

## 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.