

# 2020 GRÜNER VELTLINER SEKT AUSTRIA RESERVE



STEINGER

<b>Quality grade:</b>	Sekt Austria Reserve
<b>Varietal:</b>	Grüner Veltliner 100 %   31 years



## Cellar

### Bottle fermentation

The grapes are gently pressed. The first fermentation takes place in used acacia barrels. 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.

<b>Harvest:</b>	handpicked   beginning/september handpicked   beginning/october
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<b>Disgorgement:</b>	warm   manual Storage Time: 24 months
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<b>Riddling:</b>	manual
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<b>Bottling:</b>	natural cork
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## Data

<b>Wine Type:</b>	sparkling wine   white   brut
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<b>Alcohol:</b>	13 %
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<b>Residual Sugar:</b>	3.8 g/l
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<b>Acid:</b>	3.3 g/l
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<b>Drinking Temperature:</b>	6 - 8 °C
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<b>Optimum Drinking Year:</b>	2025 - 2028
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## Awards

<b>Falstaff:</b>	92
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## Wine Description

Smells of meadow herbs, yellow apples, later delicate peppery notes, dried herbs; creamy texture, fine finish.

## Food Pairing

Grüner Veltliner sparkling wine goes perfectly with almost all dishes. Any type of starter and salads or poultry, pork and 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.