

2020 GRÜNER VELTLINER SEKT AUSTRIA RESERVE



STEINGER

Quality grade: Sekt Austria Reserve
Varietal: 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.

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

Disgorgement: warm
Storage Time: 24 months

Riddling: manual

Bottling: natural cork

Data

Wine Type: sparkling wine | white | dry

Alcohol: 13 %

Residual Sugar: 3.8 g/l

Acid: 3.3 g/l

Drinking Temperature: 6 - 8 °C

Optimum Drinking Year: 2025 - 2028



Tasting Notes

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.

Weingut Steinger | Walterstraße 2 | 3550 Langenlois | Austria

office@weingut-steinger.at | www.weingut-steinger.at | weingut-steinger.at/produkt-kategorie/wein/ | 

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