

# 2021 TRAMINER SEKT RESERVE SEKT



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Sekt g.U.
<b>Site:</b>	Ried Weinträgerin
<b>Varietal:</b>	Traminer 100 %   16 years
<b>Soil:</b>	loess loam

## Vineyard Site:

Probably the largest vineyard in the Kamptal to the south of the village centre consists of pure loess and is both dense and monumental. Moisture and nutrients are optimally stored here and winds from the west provide cooling on hot summer days.

## Cellar

### Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for 6 months in small used wooden barrels. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 24 months.

<b>Harvest:</b>	handpicked   middle/september handpicked   middle/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   dry
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<b>Alcohol:</b>	13 %
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<b>Acid:</b>	5.7 g/l
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<b>Residual Sugar:</b>	6 g/l
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<b>Drinking Temperature:</b>	6 - 8 °C
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<b>Optimum Drinking Year:</b>	2024 - 2027
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## Tasting Notes

Seductive fragrance of yellow roses, lime blossom, lychee, a hint of mandarin; glides gently over the palate, with mouth-filling melting and fine extract sweetness, the variety is flawless.

## Food Pairing

This sparkling wine is an excellent accompaniment to fine fish and poultry dishes and cream soups. It is also a very pleasant accompaniment to oriental dishes and dishes with spicy sauces.

## 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.