

2022 MUSKATELLER SEKT



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Sekt Austria
Site:	Ried Hasel und Ried Kogelberg
Varietal:	Muskateller 100 % 16 years
Soil:	loam alluvial gravel



Cellar

Traditional bottle fermentation

Gentle pressing, fermentation takes place in temperature-controlled steel tanks. The base wine matures for several weeks in steel tanks. After the second fermentation in the bottle, the raw sparkling wine remains on the lees for at least 9 months.

Harvest:	handpicked middle/september handpicked middle/october
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Disgorgement:	warm Storage Time: 9 months
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Riddling:	manual
Bottling:	natural cork

Data

Wine Type:	sparkling wine white dry
Alcohol:	13 %
Acid:	6.5 g/l
Residual Sugar:	7.4 g/l
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2024 - 2027



Tasting Notes

Light yellow-green colour, silver reflections, persistent fine mousse. Delicate flavours of lime and passion fruit, underlaid with white apple and some peach. Juicy, fine fruit sweetness, nuances of pineapple and blossom honey, mineral on the finish, salty aftertaste.


Food Pairing

Tip: Unbeatable as an aperitif! A good accompaniment to various starters (vegetables, salad) and Asian cuisine

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.

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