



SAUVIGNON BLANC SEKT 2013

Langenlois /Kamptal/Austria

In the nose typical Sauvignon Blanc aroma, fascinating fruit, vegetal notes like paprika, flavors of black currant and classic gooseberry aromas, on the palate very elegant, nice minerality with some spiciness and balanced – crisp, aromatic, long finish

Serving Suggestion: dishes with paprika, lobster and seafood, smoked salmon

Technical Data:

Winery:	Weingut Steininger
Grape Variety:	Sauvignon Blanc
Vineyard:	Vineyards around Langenlois
Soil:	Loess and Clay
Vinification & yield:	After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character. The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the cellar.
Vintage:	2013
Harvest	Middle of October
Alc:	13,5 %vol.
Residual Sugar:	6,5 g
Acidity:	6,0 g



UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases

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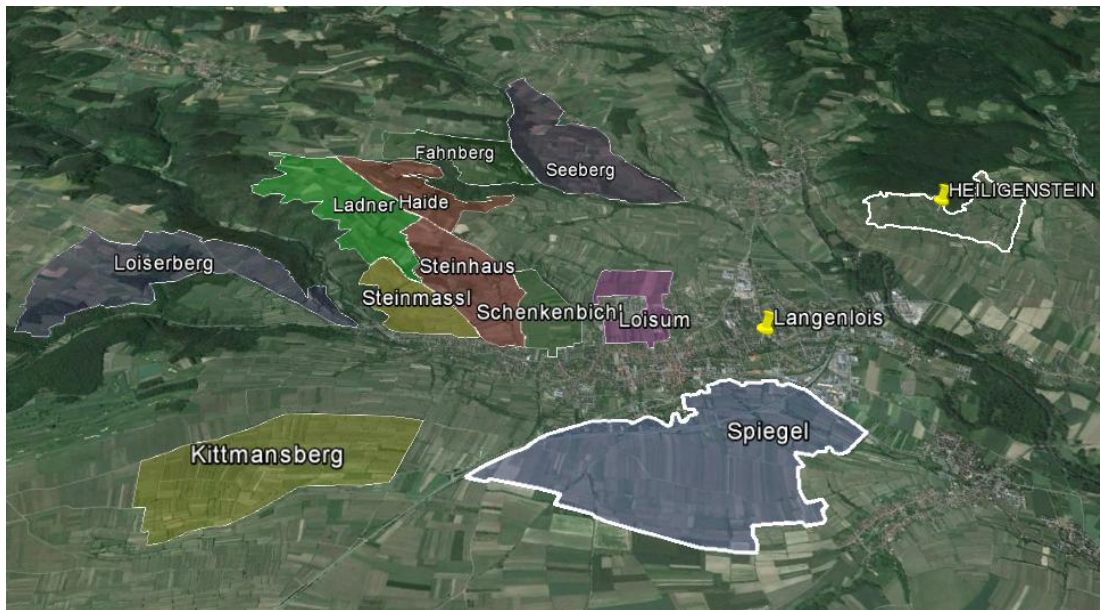


Wines are like people – everyone is different!

- KARL balanced, ripe and harmonic
- BRIGITTA typical Kamptal with international style
- EVA peppery with young freshness
- PETER complex and minerally
- LISA multifaceted and prickling
- ANNA impassioned and individual
- MARTIN profound and impassioned



SINGLE VINEYARD



Steinhaus
Heiligenstein

Kittmansberg
Loiumweingarten

