



## RIESLING SEKT 2014

Langenlois /Kamptal/Austria

In the nose and on the palate pure apricot and white vineyard peach countered with elegance and extract. Pleasant perlage. Wonderful balance and finesse is underlined all the way.

**Serving Suggestion:** a universal sparkling wine which fits well with fish, seafood and vegetables

### Technical Data:

|                       |  |
|-----------------------|--|
| Winery:               | Weingut Steinger   |
| Grape Variety:        | Riesling   |
| Vineyard:             | Vineyards around Langenlois  |
| Soil:                 | Primary rock   |
| 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.<br>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:              | 2014   |
| Harvest               | Middle of October  |
| Alc:                  | 13,5 %vol.   |
| Residual Sugar:       | 6,0 g  |
| Acidity:              | 6,0 g  |



UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases

kwittauer@gmail.com/ 703-624-6628

office@weingut-steininger.at



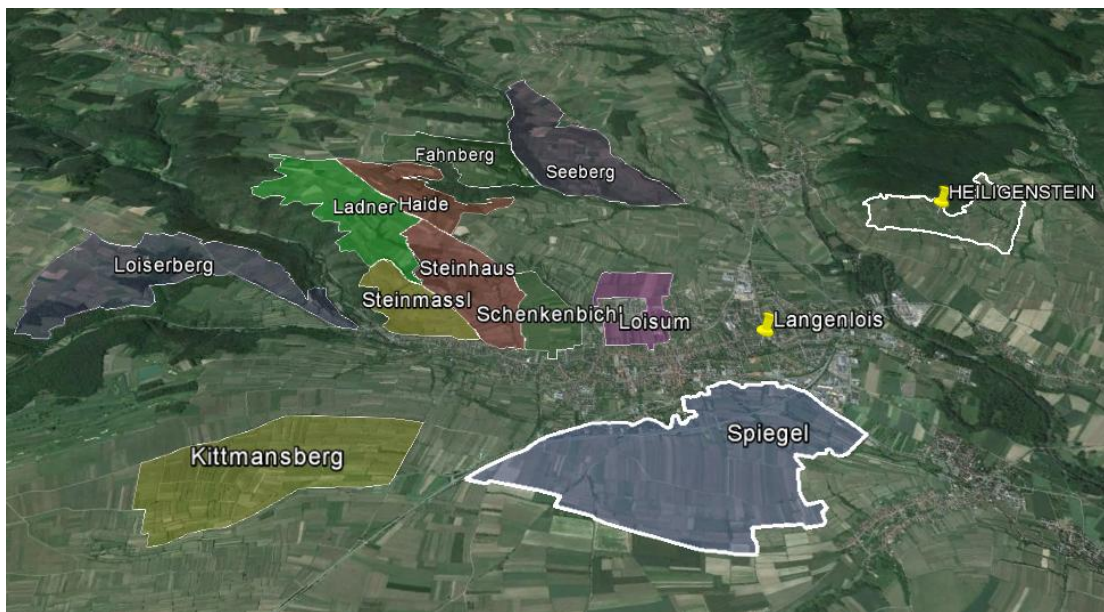


Wines are like people – everyone is different!

- 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  
Losiumweingarten

