



Weingut Steininger Riesling “Heiligenstein” Sekt

Winery: Weingut Steininger

Category: Wine – Sparkling - White

Grape Variety: Riesling

Region: Langenlois/ Kamptal/ Austria

Vineyard: Heiligenstein, one of the most famous Riesling vineyards in the world

Feature: Sustainable

Winery established: 1989

Product Information

Soil: steep stone terraces with different layers of soil: mostly desert sandstone and volcanic shale. “Urgestein”

Vinification & Yield: The grapes are hand-harvested in the middle of October with best physiological ripeness. The base wine was aged partially in large used barrels and in stainless steel for one year. After the second fermentation, the sparkling wine ages for around three years on the yeast.

Tasting Notes: The interplay between hot temperatures during the day and cool nights gives the grapes a lively acidity. This single vineyard sparkling wine is characterized by pure minerality, deep fruit nuances of stone fruit, tremendous density and highly delicate bouquet. The base wine was matured in large neutral oak casks, giving sufficient rest period on the lees. A zero dosage lets all those delicate flavors shine through a perfect elegant fine mousse. The press in Austria wrote: “Karl’s Heiligenstein Sekt starts where Champagne stops, exceptional”

Sekt: The year 1989 was a milestone – we started with the traditional bottle fermentation. We created an Austrian sparkling wine philosophy by using only typical Kamptal varieties. In the classical line the secret of success is based on two factors: on the one hand the high quality of the base wines, which present themselves clear, fruity and aromatic and on the other hand the gentle second fermentation in the bottle. Both factors together match the character of each variety and the flavor profile of the base wine.

Alc: 13.5 %vol.

Residual Sugar: 7.3 g/l

Acidity: 5.6g/l

Producer Information

This family run winery is situated in the biggest wine growing village, Langenlois, deep in the beautiful Kamptal Valley, Austria. This region is one of the most prestigious in Europe for rich and savory Grüner Veltliner. When Karl Steininger took over his parent’s farm in 1980, he was “just” a farmer. His young bride, Brigitta, had grown up on a winery, and soon Karl found himself in oenology school, then launching the winery in 1989. The estate has 62 acres. The Steininger’s family tree has a winemaker on almost every branch. This family history is a badge of honor for many great winemakers, including Karl, and it is what drives him on to ensure his wines are the best possible representation of their land. Karl’s chief lesson to his children, the next generation of winemakers at Weingut Steininger, is that good wine cannot be rushed. It must be given the time it needs to develop, mature and evolve into the beautiful drink in front of us today. Perhaps it’s no surprise then that Philip Blom, the Austrian wine critic calls his Grüner Veltliner “a wine of aristocratic elegance”.

The name Kamptal refers to the Kamp river. This beautiful area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. Karl Steininger is one of the initiators of the Loisium. The wine project is nestled in the vineyards of Steininger Winery.