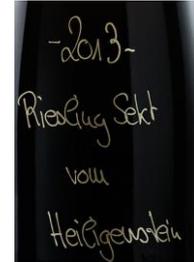




Weingut Steininger Riesling Sekt “Heiligenstein” Große Reserve

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: Certified Sustainable Austria
Winery established: 1989



Product Information

Soil: Steep terraces – mostly desert sandstone and volcanic shale – lead to powerful, minerally and incredible wines with a great aging potential and fine nuances of white stone fruits. The interplay between hot temperatures during the day and cool nights gives the grapes a lively acidity. The microclimate promotes flavors, characteristic for the noble Riesling grape.

Elevation: 236-345 meter (755 – 1,132 feet)

Age of wines: 25 years

Vinification: The grapes are hand-harvested in the middle of October with best physiological ripeness. The base wine for this Riesling sparkling was aged in a large neutral, acacia wood barrel. After the second fermentation the raw sparkling wine was left on the yeast for about 30 months to achieve a subtle creaminess and fine mousseux.

Tasting Notes: 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.

The press in Austria wrote: “Karl’s Heiligenstein Sekt starts where Champagne stops, exceptional “

Sekt: In 1989 Karl Steininger started with the traditional bottle fermentation for his Sekt. He created an Austrian sparkling wine philosophy by using only typical Kamptal varieties. In the classic 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.

Category “Große Reserve“: The grapes for the sparkling wines of the category “Große Reserve“ must be harvested and pressed in a single municipality. They also have to be harvested by hand. Further the sparkling wine must be produced according to the traditional method of bottle fermentation. A maturation period of at least minimum thirty months on the lees is prescribed.

Alc: 13.5 %

RS: 4.8 g/l

Acidity: 5.2g/l

Producer Information

Weingut Steininger is located in Austria’s biggest wine growing village, Langenlois in the Kamptal region. Kamptal refers to the Kamp river which runs through the region and eventually empties into the Danube. The Kamptal area is filled with culture and tourism, which are enhanced by the numerous Heurigen, wine taverns and Vinotheques. The Steininger family estate comprises 135 acres and is owned by Karl & Brigitta Steininger. Karl inherited the farm from his parents in 1980, at this time and as young newlyweds, Brigitta and Karl decided to focus on grape growing and Karl soon found himself in oenology school. The winery was launched 1989.

Brigitta and Karl realized very quickly that they could only survive on the international market with high quality wines. “Our philosophy is to make wines, which show the fruit and the character of the grape. We love the stylistics, which we receive because of the cool climate and the terroir of the Kamptal – the flavors are clear, proud and expressive. We focus on the main varieties of Kamptal, Grüner Veltliner and Riesling. These varieties are very attractive to us because they produce very interesting wines from different vineyards and the different vintage conditions.” Karl’s chief lesson to his children is that good wine cannot be rushed. It must be given the time it needs to develop, mature and evolve. Their oldest daughter Eva and her husband Peter are the next generation of winemakers. Peter is working with Karl in the winery and Eva is responsible for sales and marketing.

Artisanal Cellars
artisanalcellars.com
info@artisanalcellars.com



ARTISANAL CELLARS