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## Weingut Steininger Brut Sekt Reserve

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**Winery:** Weingut Steininger  
**Category:** Wine – Sparkling - White  
**Grape Variety:** 33% Chardonnay, 33% Pinot Blanc and 34% Pinot Noir  
**Region:** Langenlois/ Kamptal/ Austria  
**Vineyard:** Vineyards around Langenlois  
**Feature:** Certified Sustainable Austria  
**Winery established:** 1989  
**Awards:** 2014 90 pts WE



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### Product Information

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**Soil:** Mix of loess and clay

**Elevation:** 718 feet above sea level

**Age of vines:** 15 - 20 years

**Vinification & Yield:** The grapes are hand-harvested in the middle of October with best physiological ripeness. The Chardonnay was aged in small oak barrels, the fruity Pinot Blanc in stainless steel tanks and the Pinot Noir was pressed white and stored in small barrels. After the second fermentation the sparkling wine ages for about 18 months on the yeast.

**Category "Reserve":** The grapes for the sparkling wines of the category "Reserve" must be harvested and pressed in a single Austrian federal state. 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 eighteen months on the lees is prescribed

**Tasting Notes:** The yeast gives this sparkling a special creaminess and a wonderfully fine mousseux. This sparkling wine is gripping with nutty overtones, brioche and refined bouquet of mocha cream; finishing with white fruit at the end. This wine has a noble balance between the three grape varieties of Burgundy (Chardonnay, PB & PN).

**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 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.

**Alc:** 13.5 %vol.

**RS:** 5 g/l

**Acidity:** 4.5g/l

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### Producer Information

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The family-run winery is situated in Austria's biggest wine growing village, Langenlois, the heart of the Kamptal. This region is one of the most prestigious in Europe for rich and savory Grüner Veltliner. The estate comprises of 135 acres. 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. Austria is a small wine country. Brigitta and Karl realized that they can 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.

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. It combines world class architecture and a mystical underground world of wine that leads to the wine cellars of the Steininger winery.