
Weingut Steininger Zweigelt Sekt

Winery: Weingut Steininger
Category: Wine – Sparkling - Red
Grape Variety: Zweigelt
Region: Langenlois/ Kamptal/ Austria
Vineyard: Dechant
Feature: Certified Sustainable Austria
Winery established: 1989



Product Information

Soil: Deep loess

Elevation: 220 meters (722 feet)

Age of vines: 15–25 years

Vinification: The grapes are hand-harvested in the middle of October with best physiological ripeness. The base wine was aged in large used barrels. After the second fermentation, the sparkling wine ages for 24 months on the yeast. The goal is the underline the varietal character.

Tasting Notes: Dark red color, fruity taste of cherries, plums and herbs. Red sparkling wine – unconventional and rare. Very pleasant and seductive in its dry finish. A niche product. Zweigelt is the most important red grape in the area, Professor Zweigelt lived in Langenlois!

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 "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.

Alc: 13.5 %vol.

RS: 4.3 g/l

Acidity: 5.6 g/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.