

2017 GRÜNER VELTLINER TROCKENBEERENAUSLESE



STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Trockenbeerenauslese
Site:	Grüner Veltliner Trockenbeerenauslese
Varietal:	Grüner Veltliner 100 %
Vineyard Site:	Vineyards around Langenlois on loess and clay soils

Cellar

cellar

Trockenbeerenauslese is among the most concentrated and rarest styles of noble sweet wines. The fully shriveled berries, affected by noble rot, are carefully selected by hand and gently processed. This results in a highly concentrated wine with dense fruit, intense sweetness, and remarkable freshness – a fascinating interplay of power and elegance.

Harvest:	handpicked middle/november
Fermentation:	stainless steel tank
Maturing:	steel tank
Bottling:	Stelvin Lux

Data

Wine Type:	Still wine white sweet
Alcohol:	10.5 %
Acid:	8.6 g/l
Residual Sugar:	195 g/l
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2019 - 2034

Wine Description

Amber in colour with a mature glow, showing inviting aromas of apricot preserve, dried fruits, and delicate honey notes. On the palate dense and concentrated, with a compact structure and a fine interplay of sweetness and acidity. Yellow tropical fruit on the finish, multi-layered and long-lasting.

Food Pairing

A beautiful match for desserts with apricot or exotic fruits, as well as fine pâtisserie. Also a distinctive partner for aged blue cheese or enjoyed on its own for special moments.

