

2018 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:	11 %
Acid:	7.4 g/l
Residual Sugar:	172 g/l
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2020 - 2035

Awards

Rot- & Süßwein Guide:	5 von 5 Gläser
Media Net - Rot- & Süßwein Guide:	93 Punkte

Wine Description

Radiant orange with warm maturity, revealing aromas of raisins, candied orange peel, and delicate marmalade, underscored by a hint of dark bread crust. On the palate opulent and concentrated, with intense sweetness and a lively interplay of fruit and acidity. Deep and expressive, with a long, multi-layered finish.

Food Pairing

A harmonious match for desserts with citrus, caramel, or dried fruits, as well as fine pâtisserie. Also an intriguing partner for aged blue cheese or enjoyed on its own as a special treat.

