



# WERMUT BIANCO N.V.

STEINGER

<b>Origin:</b>	Austria, Kamptal, Langenlois, Langenlois
<b>Site:</b>	Ried Weinträgerin
<b>Varietal:</b>	Traminer 100 %   15 years

## Vineyard Site:

Probably the largest vineyard in the Kamptal to the south of the village centre consists of pure loess and is both dense and monumental. Moisture and nutrients are optimally stored here and winds from the west provide cooling on hot summer days.

## Cellar

### Vinification Wine

The Traminer grapes are gently pressed and fermented under temperature-controlled conditions in stainless steel tanks. This careful vinification preserves the variety's aromatic profile, expressing floral and subtle spicy notes. The wine forms the elegant foundation of our vermouth without overpowering its character.

### Vinification Vermouth

For our Bianco Vermouth, selected self-grown herbs such as wormwood, lemongrass, elderflower, and dried rose petals are macerated for approximately seven days in our own distilled spirit. The aromatic infusion is then carefully blended with the Gewürztraminer wine, adjusted to drinking strength, and bottled with care. The result is a harmonious vermouth that gently refines the wine's character.

**Harvest:** handpicked | middle/september

## Data

<b>Wine Type:</b>	Fortified wine   white
<b>Alcohol:</b>	15 %
<b>Residual Sugar:</b>	29 g/l
<b>Acid:</b>	7.7 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites

## Wine Description

Rose petals – the very reason we chose this variety for our vermouth. With herbs from our garden, dried rose petals, lemongrass, and wormwood, we gently highlight the fine Traminer aroma. The result is a vermouth that subtly refines the wine's character without altering it.

## Food Pairing

Enjoy our vermouth well-chilled – ideally over a few ice cubes to let its delicate aromas unfold beautifully.

