



GEMISCHTER SATZ 2022

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyards around Langenlois
Varietal:	Grüner Veltliner Riesling Weißburgunder
Soil:	loam alluvial gravel

Cellar

The three typical Kamptal grape varieties are harvested on the same day, lightly crushed, and left on the skins for several hours. They are then gently pressed and slowly fermented at 17 °C in stainless steel tanks. This approach creates a wine in which the characters of the individual varieties harmoniously unite from the very beginning, forming a balanced and coherent whole.

Harvest:	handpicked beginning/october
Mazeration:	squashed
Fermentation:	steel tank temperature control: yes 17 °C
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.2 g/l
Residual Sugar:	4.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2023 - 2025

Wine Description

Clear, bright green-yellow colour, fragrant floral nose, expressive with subtle hints of citrus, dry and fruity at the same time. A very elegant wine that will continue to develop well in the bottle.

Food Pairing

Ideal as a snack or with classic fried chicken

