



# SAUVIGNON BLANC 2022

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Steinberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Sauvignon Blanc 100 %   15 - 20 years
<b>Soil:</b>	stony loam



## Cellar

<b>Harvest:</b>	handpicked   beginning/october
<b>Mazeration:</b>	completely destemmed
<b>Fermentation:</b>	steel tank   temperature control: yes
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.4 g/l
<b>Residual Sugar:</b>	4.9 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2023 - 2024



## Wine Description

Up front, green pepper and light nettle notes, followed by green currants and citrus; distinctive varietal character, expressive but not loud or even obtrusive; very solid, taut and straight.

## Food Pairing

vegetarian dishes, pike-perch with paprika, paprika chicken, antipasti vegetables and antipasti fish

