

SAUVIGNON BLANC 2022



STEININGER

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



Cellar

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

Data

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

