



TYPISCH GRÜNER VELTLINER 2022

STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	Riedencuveé
Site Type:	hillside, plateau
Varietal:	Grüner Veltliner
Soil:	loess loam

Cellar

Harvest:	handpicked
Whole Grape Pressing:	no
Mash Fermentation:	squashed Stems: 0 %
Press:	pneumatic
Fermentation:	stainless steel tank
Filter:	layer filtration
Maturing:	steel tank
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	3.4 g/l
Acid:	5.4 g/l
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Aging Potential:	2 years
Optimum Drinking Year:	2022 - 2024

Wine Description

Grasige, leicht paprizierte Aromatik, dann Bananen, Melisse, Zitronat; expressiver Stil, knusprige Säure, lebhaft, leichtfüßig, beschwingt; für die Sommerterrasse.

