



WEISSBURGUNDER 2022

STEINGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Panzaun
Site Type:	plateau
Varietal:	Weißburgunder 100 % 20 years
Soil:	deep humus



Vineyard Site:

A deep, humus-rich soil on the Panzaun high plateau offers ideal conditions for outstanding Pinot Blanc. The vines were personally selected, grafted, and cultivated by us. Today, the vineyard is in its prime – mature, balanced, and at the height of its potential.

Cellar

The grapes are destemmed and fermented in temperature-controlled stainless steel tanks. The wine is then matured for six months in large acacia barrels, adding structure and fine aromatic nuances.

Harvest:	handpicked beginning/october
Mazeration:	completely destemmed
Fermentation:	steel tank temperature control: yes
Maturing:	acacia barrel 12 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.5 g/l
Residual Sugar:	4.6 g/l
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2023 - 2027

Awards

Falstaff:	91
Niederösterreich Wein Prämierung 2023:	Gold

Wine Description

Fresh bread rolls, also some bread crust, nut skin, dried herbs; delicate bitterness from the middle, grapefruits, a pinch of Earl Grey; juicy base, clear, expressive, variety well represented.

Food Pairing



Roast veal