



GRÜNSCHNABEL GRÜNER VELTLINER 2023

STEINGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Riedencuveé
Site Type:	hillside, plateau
Varietal:	Grüner Veltliner 100 % 11 - 31 years
Soil:	loess loam



Cellar

Harvest:	handpicked middle/september
Mazeration:	completely destemmed
Fermentation:	selected yeast steel tank temperature control: yes 17 °C
Bottling:	screw cap beginning/december 2022

Data

Wine Type:	Still wine white dry
Alcohol:	11.8 %
Residual Sugar:	2.4 g/l
Acid:	5.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2023 - 2025

Wine Description

A light and fruity Grüner Veltliner with hints of citrus and fresh green apple and a fresh, lively acidity.

Food Pairing

With cold starters, salads or the traditional "Brettljause".



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AUSTRIA

