

GRÜNSCHNABEL GRÜNER VELTLINER 2023



STEINGER

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



Cellar

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

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 11.8 % |
| Residual Sugar: | 2.4 g/l |
| Acid: | 5.5 g/l |
| Certificates: | Sustainable Austria |
| 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

