



# TYPISCH GRÜNER VELTLINER 2023

STEININGER

<b>Origin:</b>	Austria, Niederösterreich
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Riedencuveé
<b>Site Type:</b>	hillside, plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 30 years
<b>Soil:</b>	loess loam



## Cellar

<b>Harvest:</b>	handpicked   middle/september
<b>Mazeration:</b>	completely destemmed
<b>Fermentation:</b>	selected yeast stainless steel tank   temperature control: yes   17 °C
<b>Maturing:</b>	steel tank
<b>Bottling:</b>	screw cap

## Data

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



## Wine Description

Grassy, slightly papery aromas, then bananas, lemon balm, candied lemon peel; expressive style, crisp acidity, lively, light-footed, lively; for the summer terrace.

## Food Pairing

With cold starters, salads or the traditional Brettljausn.