



TYPISCH GRÜNER VELTLINER 2023

STEININGER

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



Cellar

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

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

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.