



WEISSBURGUNDER 2023

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Panzaun
Site Type:	plateau
Varietal:	Weißburgunder 100 % 21 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.

Mazeration:	completely destemmed
Fermentation:	steel tank temperature control: yes
Maturing:	acacia barrel 6 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.2 g/l
Residual Sugar:	4.7 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2028

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



NACHHALTIG
AUSTRIA

