



# WEISSBURGUNDER 2023

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Panzaun
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Weißburgunder 100 %   21 years
<b>Soil:</b>	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.

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

## Data

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

