



# TYPISCH GRÜNER VELTLINER 2024

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
<b>Maturing:</b>	steel tank
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	2.6 g/l
<b>Acid:</b>	5.4 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2024 - 2026



## Wine Description

Grassy aromas with a hint of green pepper, followed by banana, lemon balm, and a touch of candied citrus. Lively and light-footed on the palate with crisp acidity. An expressive, cheerful Veltliner – perfect for carefree moments and warm summer days.

## Food Pairing

With cold starters, salads or the traditional Brettljausn.



NACHHALTIG  
AUSTRIA

