



TYPISCH GRÜNER VELTLINER 2024

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
Maturing:	steel tank
Bottling:	screw cap

Data

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



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