

# 2024 GEMISCHTER SATZ



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyards around Langenlois
<b>Varietal:</b>	Grüner Veltliner 34 % Riesling 33 % Weißburgunder 33 %
<b>Soil:</b>	loam alluvial gravel

## Cellar

The three typical Kamptal grape varieties are harvested on the same day, lightly crushed, and left on the skins for several hours. They are then gently pressed and slowly fermented at 17 °C in stainless steel tanks. This approach creates a wine in which the characters of the individual varieties harmoniously unite from the very beginning, forming a balanced and coherent whole.

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	stainless steel tank
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	5.7 g/l
<b>Acid:</b>	4.8 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2025 - 2027

## Wine Description

Aromas of white currants, dried apple slices, and lime. On the palate, lively and fruit-forward, multifaceted, with an invigorating acid grip. Shows itself at its most charming and alluring.

## Food Pairing

Perfect with a hearty Austrian Jause of fine cold cuts and cheeses, or as a classic match for crispy fried chicken. Its fresh acidity and lively fruit make it a delightful partner to the savoury and spicy nuances of these dishes.



NACHHALTIG  
AUSTRIA

