



GRÜNSCHNABEL GRÜNER VELTLINER 2024

STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Riedencuveé
Site Type:	hillside, plateau
Varietal:	Grüner Veltliner 100 % 11 - 31 years
Soil:	loess loam



Cellar

Harvest:	handpicked middle/september
Fermentation:	steel tank
Bottling:	screw cap middle/december

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2.1 g/l
Acid:	5.2 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2026

Wine Description

A young and vibrant Grüner Veltliner that impresses with freshness and fruit. On the nose, delicate citrus notes and crisp green apple, supported by lively, well-integrated acidity. The palate is clear, juicy, and easy-drinking – straightforward yet never simple. “Grünschnabel” captures the classic Veltliner character in an approachable, youthful style – perfect for everyday enjoyment or as a fresh introduction to the Kamptal region.

Food Pairing

A versatile match for cold starters, fresh herb salads, or the traditional Austrian “Brettljause”. Also well suited to light summer dishes or casual snacks in between.



NACHHALTIG
AUSTRIA

