

# GRÜNSCHNABEL GRÜNER VELTLINER 2024



STEINGER

|                       |  |
|-----------------------|--|
| <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 %   11 - 31 years |
| <b>Soil:</b>          | loess<br>loam                          |



## Cellar

|                      |                               |
|----------------------|-------------------------------|
| <b>Harvest:</b>      | handpicked   middle/september |
| <b>Fermentation:</b> | steel tank                    |
| <b>Bottling:</b>     | screw cap   middle/december   |

## Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 12 %                     |
| <b>Residual Sugar:</b>        | 2.1 g/l                  |
| <b>Acid:</b>                  | 5.2 g/l                  |
| <b>Certificates:</b>          | Sustainable Austria      |
| <b>Drinking Temperature:</b>  | 7 - 10 °C                |
| <b>Optimum Drinking Year:</b> | 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

