

# 2025 GRÜNSCHNABEL GRÜNER VELTLINER



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 %   12 - 32 years |
| <b>Soil:</b>          | loess<br>loam                          |

## Cellar

|                      |   |
|----------------------|---|
| <b>Harvest:</b>      | handpicked  |
| <b>Mazeration:</b>   | completely destemmed  |
| <b>Fermentation:</b> | selected yeast<br>steel tank   temperature control: yes   17 °C |
| <b>Bottling:</b>     | screw cap   |

## Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 12 %                     |
| <b>Residual Sugar:</b>        | 2.8 g/l                  |
| <b>Acid:</b>                  | 5.4 g/l                  |
| <b>Certificates:</b>          | Sustainable Austria      |
| <b>Drinking Temperature:</b>  | 7 - 10 °C                |
| <b>Optimum Drinking Year:</b> | 2024 - 2026              |

## Wine Description

Light and fruity Grüner Veltliner with delicate aromas of citrus fruits and fresh green apple. On the palate it is clear, lively and well balanced, with refreshing acidity and an easy, elegant drinking flow.

## Food Pairing

A versatile companion to cold starters, fresh salads, light dishes or a traditional Austrian platter.

