



SAUVIGNON BLANC 2024

STEINGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Steinberg
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 17 - 22 years
Soil:	stony loam

Cellar

Harvest:	handpicked
Fermentation:	steel tank temperature control: yes
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3.5 g/l
Acid:	5.9 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027

Wine Description

Multi-layered opening with aromas of red pepper, cassis leaf, lychee, and physalis. On the palate, textured with expressive depth, the acidity perfectly integrated. A harmonious wine – clear, distinctive, and seamlessly crafted.

Food Pairing

Excellent with vegetarian dishes, pike-perch with peppers, or classic paprika chicken. Also a versatile and well-matched companion to antipasti – whether vegetable or fish.



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