

# 2024 WEISSBURGUNDER



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Panzaun
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Weißburgunder 100 %   22 years
<b>Soil:</b>	deep humus

## Vineyard Site:

A deep, humus-rich soil on the Panzaun high plateau offers ideal conditions for outstanding Pinot Blanc. The vines were personally selected, grafted, and cultivated by us. Today, the vineyard is in its prime – mature, balanced, and at the height of its potential.

## Cellar

The grapes are destemmed and fermented in temperature-controlled stainless steel tanks. The wine is then matured for six months in large acacia barrels, adding structure and fine aromatic nuances.

<b>Fermentation:</b>	stainless steel tank
<b>Maturing:</b>	acacia barrel   6 month(s)
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	5.2 g/l
<b>Acid:</b>	5.1 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2025 - 2029

## Wine Description

Aromas of fresh bread rolls and a hint of crust, complemented by notes of walnut skin and dried herbs. Mid-palate reveals a subtle bitterness with hints of grapefruit and a touch of Earl Grey. Juicy, clear, and expressive – a precise reflection of the variety.

## Food Pairing

Excellent with tender roast veal, where the wine's elegant structure and balanced aromatics harmoniously complement the delicate roasted flavours and succulent texture of the meat. A pairing that unites finesse and pure dining pleasure.

