



WEISSBURGUNDER 2024

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Panzaun
Site Type:	plateau
Varietal:	Weißburgunder 100 % 22 years
Soil:	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.

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

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	5.2 g/l
Acid:	5.1 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	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.

