



# BALSAM ESSIG N.V.

STEININGER

**Varietal:** Grüner Veltliner 100 %

## Cellar

### Production Grüner Veltliner Balsam

The grapes of the 2007 vintage were pressed immediately after harvest, and the juice was gently cooked in a copper kettle until about half of the water had evaporated. During this process, part of the natural fruit sugar caramelized – the basis for the characteristic dark color of the Grüner Veltliner Balsam Vinegar. The concentrated juice was then inoculated with aged balsam. Due to its high density, fermentation stretched over several years before the balsam slowly matured in small wooden casks, developing its profound depth. After five years in wood, it reveals the desired creaminess, spice, and maturity.

## Data

**Certificates:** Sustainable Austria

## Wine Description

Grüner Veltliner Balsam Vinegar originates from the 2007 vintage and has matured for many years in small wooden casks. This extended aging imparts exceptional creaminess, fine spice, and perfect maturity – a balsam of remarkable depth and elegance.

## Food Pairing

Ein vielseitiger Begleiter in der Küche: hervorragend zu frischen Salaten, ideal zum Abrunden von Weichkäsen oder als feine Ergänzung zu Desserts.



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