

2025 CHARDONNAY



STEININGER

Origin

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Qualitätswein
Site:	Ried Steinberg 
Site Type:	plateau
Varietal	Chardonnay 100 %
Geographical Orientation:	north
Sea Level:	357 - 377 m

Cellar

Maturing	small wooden barrel
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	5.6 g/l
Acid:	5.8 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2026 - 2036

Wine Description

Delicate aromas of ripe yellow apple and pear, accompanied by subtle nutty and spicy notes. Juicy and well-balanced on the palate, with a smooth texture, pure fruit expression and an elegant structure. Careful ageing in oak adds further depth and texture without overshadowing the wine's freshness. Harmonious and complex, with a refined, lingering finish.

Food Pairing

A versatile companion to pan-fried fish, poultry and veal. It pairs particularly well with creamy risotto, mushroom pasta and refined vegetable dishes, as well as with dishes featuring delicate butter- or herb-based sauces. It also complements mildly aged cheeses beautifully, showing a harmonious balance of subtle spice and elegant creaminess.



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