

2025 SAUVIGNON BLANC



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Steinberg
Site Type:	hillside
Varietal	Sauvignon Blanc 100 % 18 - 23 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:	6.3 g/l
Acid:	4.5 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2028

Wine Description

A multi-layered opening with aromas of red bell pepper, cassia leaf, lychee, and physalis. On the palate, juicy and textured, supported by a precise structure and beautifully integrated acidity. Clear and expressive, showing balance and harmony – seamless and complete.

Food Pairing

A wonderful match for vegetarian dishes such as grilled vegetables or green asparagus risotto. Equally suited to pike-perch with bell pepper, pan-seared Arctic char, or classic paprika chicken. Also a versatile companion to antipasti with vegetables, fish, or seafood.

