

2025 WEISSBURGUNDER



STEININGER

Origin

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

Die Trauben werden gerebelt und temperaturkontrolliert im Edelstahltank vergoren. Anschließend reift der Wein für ein halbes Jahr im großen Akazienfass, was ihm zusätzliche Struktur und feine aromatische Nuancen verleiht.

Fermentation	stainless steel tank
Maturing	acacia barrel
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	5.4 g/l
Acid:	5.6 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2026 - 2030

Wine Description

The nose reveals delicate notes of fresh pastry and crisp bread crust, complemented by nuances of nut skin and dried herbs. From the mid-palate, a subtle bitter-spicy character emerges, with hints of grapefruit and Earl Grey tea. Juicy, clearly defined and expressive, with precise varietal character and a long, distinctive finish.

Food Pairing

An elegant companion to tender roast veal. The delicate roasted aromas and succulent texture of the meat harmonise beautifully with the wine's clear structure and balanced aromatic profile. A refined pairing that brings together finesse, depth and elegance on the palate.

