

N.V. VERJUS DRY TO COOK



STEINGER

Origin:	Austria, Kamptal
Site:	Vineyards from the village of Langenlois
Soil:	loam alluvial gravel

Vineyard Site:

Various vineyards around Langenlois combine loess, primary rock and limestone. The result is a wine with origin, tension and refined minerality.

Cellar

crafted with care

The early-harvested grapes are carefully picked, gently pressed and meticulously filtered. The result is a fine, clear juice that serves as a versatile source of acidity in the kitchen – fresh, elegant and alcohol-free.

harvest

For dry to cook, we harvest the grapes already in mid-August, while they are still unripe and rich in acidity. Their mild, fresh character makes them a natural alternative to vinegar or lemon, giving Verjus its distinctive culinary versatility.

Harvest: handpicked

Data

Wine Type: Non-alcoholic option | white

Certificates: Sustainable Austria

Wine Description

Gentle, fresh and versatile! Our Verjus dry to cook brings vibrant acidity into the kitchen and serves as a natural alternative to vinegar or lemon. A real insider's tip for creative chefs and connoisseurs.

Food Pairing

Perfect for dressings, marinades, pickled vegetables or for refining sauces. Verjus dry to cook is also an exciting and refreshing base for alcohol-free drinks.

Fresh, gentle and versatile – Verjus dry to cook is the perfect kitchen partner and a true insider's tip for creative drinks!

