

2023 WEISSBURGUNDER



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	Panzaun
Site Type:	plateau
Varietal:	Weißburgunder 100 % 21 years
Soil:	deep humus



Vineyard Site:

The deep, humus-rich soil on the Panzaun high plateau provides the ideal conditions for good Pinot Blanc. We have a very special relationship with this vineyard. The vines were selected, grafted and grown by ourselves. The vineyard is currently just the right age - no longer youthful and wild, but mature and at the peak of its time.

Cellar

Racked, temperature-controlled fermentation in steel tanks. The wine was matured for six months in large acacia barrels.

Mazeration:	completely destemmed
Fermentation:	steel tank temperature control: yes
Maturing:	acacia barrel 6 month(s)
Bottling:	screw cap

Data

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.2 g/l
Residual Sugar:	4.7 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2028

Wine Description

Fresh bread rolls, also some bread crust, nut skin, dried herbs; delicate bitterness from the middle, grapefruits, a pinch of Earl Grey; juicy base, clear, expressive, variety well represented.

Food Pairing

Roast veal

Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.



NACHHALTIG
AUSTRIA



Weingut Steininger | Walterstraße 2 | 3550 Langenlois | Austria

office@weingut-steininger.at | www.weingut-steininger.at | weingut-steininger.at/produkt-kategorie/wein/ | 

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