

TYPISCH GRÜNER VELTLINER 2024



STEINGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Riedencuveé
Site Type:	hillside, plateau
Varietal:	Grüner Veltliner 100 % 10 - 30 years
Soil:	loess loam



Cellar

Harvest:	handpicked middle/september
Mazeration:	completely destemmed
Fermentation:	selected yeast stainless steel tank temperature control: yes 17 °C
Maturing:	steel tank

Data

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	2.6 g/l
Acid:	5.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2026



Wine Description

Grassy, slightly papery aromas, then bananas, lemon balm, candied lemon peel; expressive style, crisp acidity, lively, light-footed, lively; for the summer terrace.

Food Pairing

With cold starters, salads or the traditional Brettljausn.

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



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