

GEMISCHTER SATZ 2024



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	around Langenlois
Varietal:	Grüner Veltliner Riesling Weißburgunder
Soil:	loam alluvial gravel



Cellar

Harvested together, lightly crushed, left on the skins for a few hours before pressing and fermented slowly in steel tanks at a slightly cooler temperature (17 degrees). This wine combines three typical Kamptal grape varieties, which are processed together and not vinified.

Harvest:	handpicked
Maceration:	squashed
Fermentation:	steel tank temperature control: yes 17 °C
Bottling:	screw cap

Data

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	5.7 g/l
Acid:	4.8 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027

Wine Description

Clear, bright green-yellow colour, fragrant floral nose, expressive with subtle hints of citrus, dry and fruity at the same time. A very elegant wine that will continue to develop well in the bottle.

Food Pairing

Ideal for some snacks or with classic fried chicken.

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

