

# SAUVIGNON BLANC 2024



STEINGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Steinberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Sauvignon Blanc 100 %   17 - 22 years
<b>Soil:</b>	stony loam



## Cellar

<b>Harvest:</b>	handpicked
<b>Mazeration:</b>	completely destemmed
<b>Fermentation:</b>	steel tank   temperature control: yes
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	3.5 g/l
<b>Acid:</b>	5.9 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2025 - 2027

## Wine Description

Up front, green pepper and light nettle notes, followed by green currants and citrus; distinctive varietal character, expressive but not loud or even obtrusive; very solid, taut and straight.

## Food Pairing

vegetarian dishes, pike-perch with paprika, paprika chicken, antipasti vegetables and antipasti fish

## 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.



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