



Steindorfer is a traditionally-run family operation and located in "Seewinkel"at the eastern bank of the lake "Neusiedler See". Our family has been engaged with wine for generations. Following this tradition, we create complexe, elaborate-noted and distinctive wines reflecting the typical character of the region. The pannonian climate as well as the favorable soil conditions of this northern part of the Burgenland- Austria's most eastern state – are allowing the production of superior quality wine. Our grapes are handpicked and treated as well as processed with the highest accuracy.

Steindorfer - Unique! Handmade! Exquisite!



# **Steindorfer Welschriesling 2018**

Refreshment! Beautiful fresh aromas of rich green apple and citrus which follow through on the palate. It is round, soft, mineralic and has a refreshing dry finish.

# Alc. 12.0% – acidity 6.0 g/l – residual sugar 1.5 g/l

## Steindorfer Pinot Gris Fuchsloch 2018

Finesse! Very fruity nose of ripe pears, banana and aromatic pineapple. On the palate is has a good structure and balance with fragrant notes in the finish – a delicate wine with great power and a wonderful future.

Alc. 12.5% - acidity 5.6 g/l - residual sugar 2.3 g/l

## Steindorfer Chardonnay Golden Cut 2015

Extraordinary personality! The bouquet is a lovely mix of caramel, vanilla and exotic fruits. On the palate filled with a creamy, brilliant richness and playful minerality. Alc. 13.5% – acidity 4.6 g/l – residual sugar 2.2 g/l

#### **Steindorfer Apetlon Rouge 2015**

The Apetlon Rouge is a Cuvee of 40%BF, 30%SL and 30%ZW. The bouquet is a lovely mix of red berry fruit and black pepper spice. The wine has a good acidity and elegance on the palate. A very nice medium-bodied red for every day drinking. Alc. 13.5% – acidity 5.2 g/l – residual sugar 1.5 g/l

#### Steindorfer Blaufränkisch Kaiserberg 2015

Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning.

Alc. 13.5% – acidity 5.5 g/l – residual sugar 1.2 g/l

#### Steindorfer Blaufränkisch Reserve 2016

48-year-old vines from the single vineyard Römerstein give this Blaufränkisch structure and complexity. Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning. *Alc.* 13.5% – acidity 5.5 g/l – residual sugar 1.3 g/l

# Steindorfer St. Laurent Reserve 2017

Intense dark berry bouquet, well-balanced palate with rich fruit, elegant, substantial wine with great potential. A fine companion to duck, pork and cassolet. Alc. 13.0% – acidity 5.2 g/l – residual sugar 2.2 g/l

#### **Steindorfer BA Pinot Blanc 2015**

This BA has an elegant nose with some honey and peach. It is complex and intense on the palate with juicy apricot and harmonious acidity on the finish, which lingers on and on. Alc. 11.5% - acidity 5.5 g/l – residual sugar 145.0 g/l

# Steindorfer BA Cuveé Klaus 2015

70% Muskat Ottonell and 30% Sauvignon Blanc - Powerful! Beautiful intense aromas of ripe stone fruits and pineapple. Full bodied and very complex. A wine with plenty of finesse and aging potential. Alc. 11.0% - acidity 6.8 g/l – residual sugar 190.0 g/l

# Steindorfer TBA Scheurebe 2017

Liquid Gold! A fragrance experience of fine orange zest, pineapple and honey. On the palate filled with a creamy, brilliant richness and playful acidity.

Alc. 9.0% - acidity 8.2 g/l - residual sugar 278.0 g/l





