

Welschriesling 2023

vineyard: Dorn

soil composition: topsoil consists of mineral, moist black earth, subsoil with high chalk content and fine white gravel

elevation: 375 ft

average age of vines: 27 years

varietals: 100% Welschriesling

After the Grüner Veltliner, Welschriesling is the most important white wine in Austria. In our region Neusiedlersee, the Welschriesling is even the most cultivated white wine grape

farming practice: integrated

the vineyard

Dorn is one of the cooler vineyards around Apetlon. It is completely next to the big lake Neusiedl where cooler winds dominating the temperature during nights. This preserves the freshness and acidity of our Welschriesling.

wine production

hand-harvested, grape and single berry selection, spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 18 °C, aged afterwards on the yeast for 6 months in stainless steel tanks

alcoholic content: 12.5 % by vol

total acidity: 5.9 g/l

residual sugar: 3.5 g/l

potential: 2024 – 2026

tasting notes

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.

food pairing

roasted or fried chicken, fish and seafood

ideal temperature to drink: 46-50 °F



WINERY Steindorfer

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wine-maker: Roland & Ernst Steindorfer

region: Neusiedlersee - Austria

climate: continental/pannonian

soil: mineral, moist black earth, sandy loam, fine white gravel