

WEINGUT STEININGER

Grüner Veltliner Grünschnabel 2020

varietals: 100% Grüner Veltliner

vinyard: 3-4 different vineyards in Langenlois

soil: primary rock, loess and clay

elevation: 220 - 260 meters

exposure: different exposures, sometimes plateaus

age of vines: 10-30 years

harvest: harvest by hand, beginning of October

vinification: destemmed grapes, temperature controlled fermentation in tank by 17°C, selected yeast added

bottling: January 2021

alcoholic content: 12,0 vol. %

total acidity: 6,0 ‰

residual sugar: 3,0 g/l

potential: 2021 – 2023

tasting notes: A light and fruity Grüner Veltliner with a hint of citrus adding that extra freshness. Crisp and with lively acidity. An easy drinking wine that pairs very well with a variety of foods. Perfect wine for lunch or dinner to start with.

food pairing: traditional Austrian „Brettljause“ - selection of typical cold dishes, Risotto with herbs

ideal temperature to drink: 45–50 °F

Vegan Wine



SUSTAINABLE
AUSTRIA



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size: 160 acres

established in: 1980

region: Langenlois, Kamptal, Austria

geography: 70 km in the north of Vienna

climate: continental/pannonian

soil: bedrock loess and clay

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

kwselection.com



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bottles/case: 6
cases/layer: 16
cases/palette: 64