

GRÜNER VELTLINER

Grünschnabel 2017

Langenlois /Kamptal/Austria

A fruity and light Grüner Veltliner, with a touch of citrus, like lemon and fresh green apples. Crisp with lively acidity. An easy going wine to enjoy with friends on hot summer days.

Serving Suggestion: summer wine- light starters, vegetables, salad, grilled fish

Technical Data:

Winery:	Weingut Steininger
Grape Variety:	Grüner Veltliner Grünschnabel
Vineyard:	Vineyards around Langenlois
Soil:	Loess and clay
Vinification & yield:	hand harvest, fermented and aged in controlled stainless steel tanks
Vintage:	2017
Harvest	Middle of September
Alc:	12,5 %vol.
Residual Sugar:	1,2 g
Acidity:	5,1 g

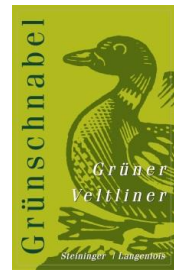


UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases



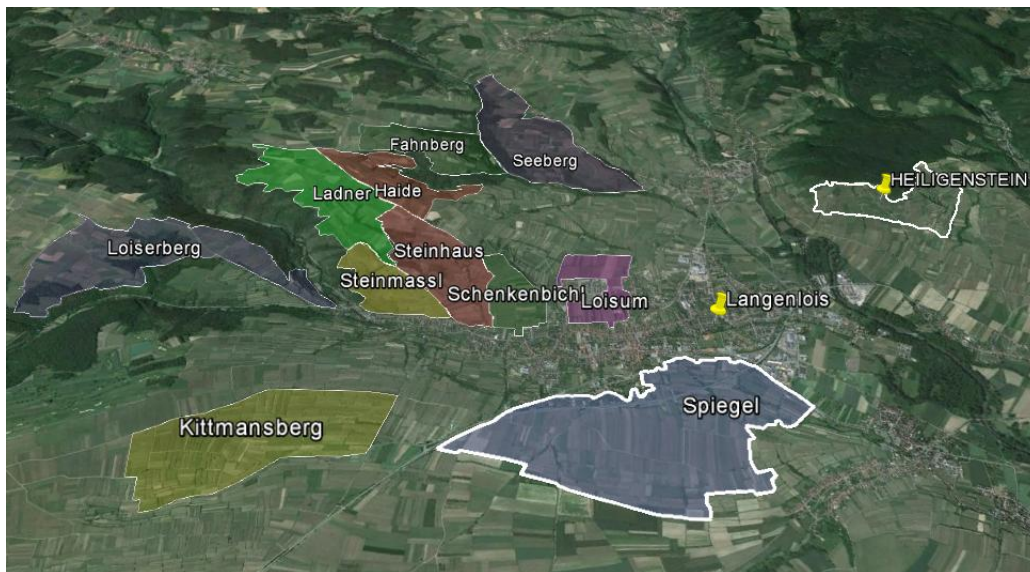


Wines are like people – everyone is different!

KARL	balanced, ripe and harmonic
BRIGITTA	typical Kamptal with international style
EVA	peppery with young freshness
PETER	complex and minerally
LISA	multifaceted and prickling
ANNA	impassioned and individual



SINGLE VINEYARD



Steinhaus
Heiligenstein
Lamm

Kittmansberg
Loisiumweingarten
Kogelberg

