

WEINGUT STEININGER

Grüner Veltliner Grünschnabel 2023

grape variety: 100% Grüner Veltliner

vineyard: 3-4 different vineyards in Langenlois

soil: loess and clay

elevation: 220 - 260 meters

age of vines: 10-30 years

harvest: harvest by hand, middle of september

vinification: destemmed grapes, temperature controlled fermentation in tank with 17°C

bottling: January 2024

alcoholic content: 11,5 vol. %

total acidity: 5,1 g/l

residual sugar: 4,3 g/l

potential: 2024 – 2026

tasting note:

A light bodied Grüner Veltliner with hints of citrus adding that extra freshness.

Crisp and fruity with lively acidity. An easy drinking wine that pairs very well with a variety of foods.

food pairing:

selection of typical cold dishes or salads and light starters, in Austria it is served to traditional Austrian „Brettljause“. Perfect wine for lunch or dinner to start with.

ideal temperature to drink: 45–50 °F

Vegan Wine



Weingut Steinger

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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



WEINGUT STEININGER



Picturesque courtyard



Vineyard



Grüner Veltliner grapes

