

GRÜNER VELTLINER

Grünschnabel 2016

Langenlois /Kamptal/Austria

A young Grüner Veltliner, with a touch of green apples and fresh citrus with a well-integrated acidity, easy drinking wine, A uncomplicated and easy going Grüner Veltliner

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:	2016
Harvest	End of September
Alc:	12,0 %vol.
Residual Sugar:	1,5 g
Acidity:	6,1 g

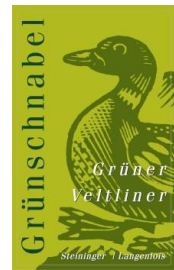


UPC: 787 2633 16184

12 bl/cs layer: 14 cases

pallet: 56 cases



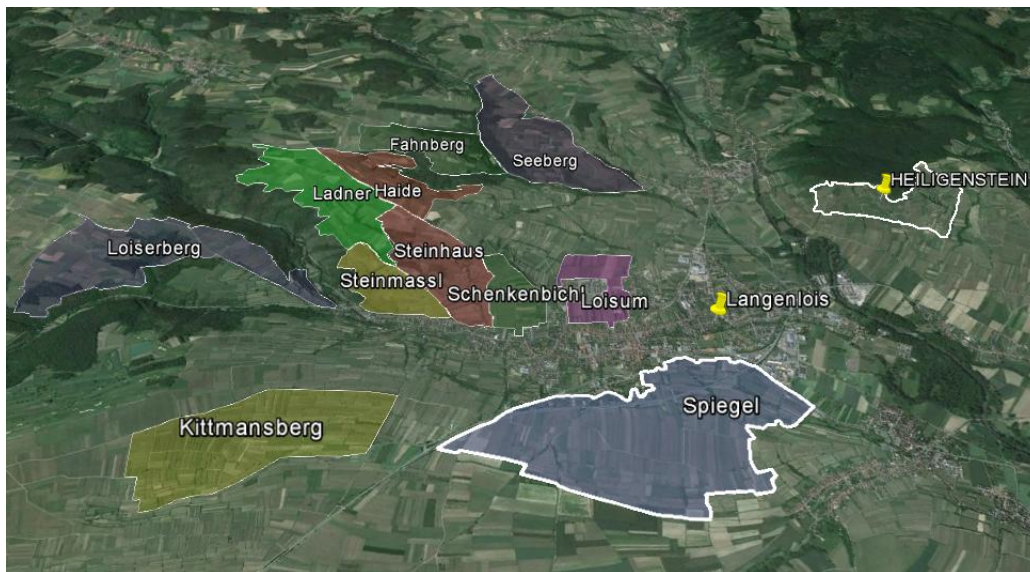


Wines are like people – everyone is different!

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

