

Grüner Veltliner

Grünschnabel 2017

vineyard: around Langenlois

soil composition: loess

elevation: 718 ft

exposure: south-east

average age of vines: 20 years

varietals: 100% Grüner Veltliner

farming practice: sustainable Austria

the vineyard:

Grüner Veltliner thrives there just as well as on the gravel soils on the slopes of Manhartsberg or the partly massive loess deposits that characterise the southern borders of the wine region.

wine production

harvest time: in the middle of September

maceration: 6 hours

fermentation: fermented and aged in controlled stainless steel tanks

ripening: 2 months on the lees in stainless steel tanks

alcoholic content: 12,5 vol%

total acidity: 5.1 g/l

residual sugar: 1.2 g/l

potential: 2018 – 2028+

tasting notes

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.

food pairing

summer wine- light starters, vegetables, salad and grilled fish

ideal temperature to drink: 45-50 °F



WINERY STEININGER

Langenlois. Kamptal. Austria
www.weingut-steininger.at
office@weingut-steininger.at

wine-maker: Karl und Peter Steininger

size: 135 acres

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

region: Langenlois-Kamptal - Austria

geography: 70 km in the north from Vienna

climate: continental/pannonian

soil: loess and clay

UPC: **787263316184**

bottles/case: 12
cases/layer: 14
cases/pallett: 56