



2017  
GRUENER VELTLINER  
STEINBERG

**Variety, blend:** 100 % Grüner Veltliner  
**Method of cultivation:** Biodynamic  
**Region:** Wagram - Niederösterreich  
**Vineyard:** Steinberg  
**Soil:** Loess, slate and granit  
**Harvest:** By hand  
**Yield:** 50 hl/ha  
**Grapes:** 18,5 Grad KMW  
**Maceration on the skins:** Whole cluster pressing  
**Style:** Stainless steel  
**Fermentation:** Spontaneous  
**Aging:** In stainless steel  
**Malolactic fermentation:** No  
**Alcohol:** 12,5 % vol  
**Total acidity:** 5,6 g/l  
**Residual sugars:** 1,2 g/l, dry  
**Serving temperature:** 10° C

***Steinberg:***

*This steep southeast facing site consists of slate and granite.*

*Its wines are crisp with mineral tones and vivid fruit.*

***Tasting notes:***

*Yellow, with greenish reflections, nice flavours of pepper and tobacco. Very refined, true to its name (Steinberg) mineralic, puristic and finely structured. Its salty minerality is revealed straight through to the finale.*

***Food:***

*Seafood, poultry, light meats, Spicy and fried food, vegetarian dishes*