



STEINMAUER GRÜNER VELTLINER 2025

A true Wachau classic. Grüner Veltliner, typical of its origin, always on the lighter, fresher side with bright citrus notes and delicate spice.

ORIGIN AND TERROIR

The grapes originate from our vineyards in the eastern Wachau. The soils in these sites are characterized by deep, nutrient-rich loess layers over a stony subsoil, imparting pronounced fruit expression to the wines, complemented by a delicate mineral note. The regional climate is influenced by the easternmost reaches of the Pannonian zone, while cooling nighttime breezes from the northern Waldviertel help moderate temperatures. In addition, the Danube contributes to significant diurnal temperature variation, while also helping to balance the local microclimate.

VINIFICATION

The grapes were carefully hand-selected and gently processed. Rapid pressing without extended maceration produced a fresh, fruit-forward must with delicate spice. Fermentation took place under controlled temperatures in stainless steel, preserving the grape's varietal character and aromatic purity.

TASTING NOTES

Pale green-yellow with youthful highlights. The nose shows delicate aromas of green apple with subtle spicy nuances. On the palate, it is dry, fruit-driven, and lifted by lively acidity, complemented by mineral notes. An aromatic Veltliner with elegant finesse and a harmonious finish.

FOOD AND DRINK RECOMMENDATIONS

This wine is versatile and approachable. It pairs well with Asian dishes, such as mildly spiced stir-fries or sushi, as well as light starters, fresh salads, and delicately seasoned fish or poultry. It is also enjoyable on its own.



Quality Level	Wachau DAC
Origin	Wachau
Grape Variety	Grüner Veltliner
Alcohol	12,5 %vol
Residual Sugar	2,7 g/l - dry
Acidity	6,1 g/l
Maturing Potential	2-3 years
Drinking Temp.	6-8°C

