



WEINGUT
STEININGER

Grüner Veltliner Grand Grü

Steininger's best Grüner Veltliner are harvested very late. Fermented and aged in large acacia barrels.

This gives the wine a golden-yellow color.

The nose shows extraordinary rich nuances of spice, peaches and pears. It is a full bodied Grüner Veltliner on the verge of its evolution.



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