



# STEITZ

## GUTSWEIN

Pressed from grapes of our volcanic shaped vineyard sites



ANNO  
2020



Rheinhessen



Weißburgunder 100%



Volcanic rock



Stainless steel tank 100%



12,5%vol | alcohol  
7,8 g/l | residual sugar  
6,1 g/l | acidity



Sulfites



21 | STEITZ order number



4260151042106 | bottle  
4260151042168 | case



Finesse and elegance play the decisive role here - paired with freshness and an easy-drinking character. The Pinot Blanc shows this already in its bouquet of dandelion and chamomile, yellow apples and mirabelles with a twist of lemon. On the palate, this is a truly light and pleasant wine, reminiscent of a summer meadow, pairing a silky elegance with youthful insouciance.



Quite apart from the fact that the Pinot Blanc is a real all-rounder, the wine with its well-balanced acidity is an ideal partner for white asparagus, which may be accompanied by potatoes and Frankfurt green sauce made of herbs.



Now until 2024



8° - 10° Celsius | 46 -50° Fahrenheit



Classic white wine glass