



STEITZ

EINZELLAGENWEIN

Pressed from grapes of our very best single vineyard sites



ANNO
2019



Sonnenberg | Rheinhessen



Chardonnay



Andesite



Barrique



12,5 %vol | Alcohol
2,2 g/l | Residual Sugar
4,9 g/l | Acidity



Sulfites



24 | STEITZ order number



4260151042403 | Bottle
4260151042465 | Case



With subtle aromas of citrus fruit, light blossoms and a fine, smokey head note, this wine is, with the first sip, straight-forward with delicate fruit and profound mineral character. A great structural experience that unites fruit, acidity and unobtrusive wood with lively tension on the palate. Orange peel oil and oyster shells dominate the flavors, borne by ripe acidity and coated by delicate tannins.



Ideal with transparent, clear cuisine with subtle flavors – be it Japanese or vegetarian: Sweet vegetables such as cabbage turnip, asparagus or zucchini in light sauce, sautéed fish with ginger and leek, or prawns, are dream pairings.



Perfect for consumption now and until 2024



12° - 14° Celsius | 53° - 57° Fahrenheit



Burgundy wine glass