



## Steindorfer Welschriesling

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**Winery:** Steindorfer

**Category:** Wine – Still - White

**Grape Variety:** Welschriesling

**Region:** Apetlon/ Burgenland/ Austria

**Vineyard:** Dorn

**Winery established:** 1896

**Feature:** Sustainable



### Product Information

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**Soil:** Topsoil consists of mineral, rich black earth. Subsoil with high chalk content and fine white gravel. Dorn is one of the cooler vineyards around Apetlon that is entirely next to the big lake Neusiedl where cooler winds dominating the temperature during nights. This preserves the freshness and acidity of their Welschriesling.

**Elevation:** 144 meters (375 feet)

**Age of vines:** Average of 22 years

**Vinification:** Hand harvest, single berry selection, spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 64F. Aged afterwards on the yeast for 6 months in stainless steel tanks.

**Tasting Note:** Refreshment! Beautiful fresh aromas of rich green apple and citrus which follow through on the palate. It is round, soft, minerally and has a refreshing dry finish.

After Grüner Veltliner, Welschriesling is the most important white wine in Austria. In the Neusiedlersee region, Welschriesling is the most cultivated white wine grape.

**Alc:** 12 %

**RS:** 1.5g/l

**Acidity:** 6.0 g/l

### Producer Information

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The Steindorfer winery is a small family operation with 25 acres located in the village of Apetlon in the Seewinkel region of Burgenland (northern shore of Lake Neusiedl). The Steindorfer family has been engaged with wine for four generations, starting in 1896 with the grandfather of the current winemaker Ernst Steindorfer. Currently Ernst' son Roland is beginning to take on all management of the winery under his father's helpful and watchful eye.

The Steindorfer vineyards are found both around the village of Apetlon as well as near the Lake Neusiedl shore. These two areas offer all the Steindorfers need to make their wines. The vineyards near the lake have perfect conditions for all levels of sweet wines due to the warm, shallow lake and its special highly humidity microclimate, which encourages the formation of noble rot. While the vineyards in and around Apetlon are perfectly suited to dry, intense reds from zweigelt, blaufrankisch and st. laurent as well as fresh, mineralled and beautifully aromatic whites from pinot gris, welschriesling and chardonnay. Soils range from loess, to densely packed black earth, old sedimentary and sand. Total annual production is only 80,000 bottles.