

2022 GRÜNER VELTLINER GRAND GRÜ KAMPTAL DAC RESERVE



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Oberer Loisuimweingarten & Wechselberg
Varietal:	Grüner Veltliner 100 % 25 - 40 years
Soil:	loess loam



Cellar

Our Grüner Veltliner Grand Grü was harvested by selection from different vineyards. Fermented spontaneously in large acacia wood barrels.

Harvest:	handpicked middle/october
Fermentation:	spontaneous
Bottling:	screw cap middle/july 2023

Data

Wine Type:	still wine white dry
Alcohol:	13.5 %
Acid:	5.1 g/l
Residual Sugar:	4.8 g/l
Drinking Temperature:	8 - 12 °C
Optimum Drinking Year:	2023 - 2033

Wine Description

Light yellow-green colour, silver reflections. Delicately tobacco-like, fine nuances of ripe stone fruit, a hint of quince, delicate hints of mandarin zest. Juicy, elegant, fine peach fruit, mineral, a hint of fruit sweetness, honeydew melon on the finish, good length, a full-bodied food companion with ageing potential.

Food Pairing

Typical Austrian cuisine or Asian dishes

Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.

