

# 2023 GRÜNER VELTLINER KAMPTAL DAC



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	3-4 different vineyards in Langenlois
<b>Normal Classification:</b>	Gebietswein
<b>Varietal:</b>	Grüner Veltliner 100 %   11 - 31 years
<b>Soil:</b>	loess loam



## Cellar

<b>Harvest:</b>	handpicked
<b>Mazeration:</b>	completely destemmed
<b>Fermentation:</b>	steel tank   temperature control: yes   17 °C
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	3 g/l
<b>Acid:</b>	5.2 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2024 - 2026



## Awards

<b>Falstaff:</b>	91
------------------	----

## Wine Description

Perky, light citrus nose, a hint of green apple, with spicy-peppery influences on the palate; medium meshes, fine fruit with a finesse-rich structure - very clear varietal character.

## Food Pairing

Grüner Veltliner is very versatile as a food companion. The Kamptal DAC is ideal with starters, vegetarian dishes, but also with meat, poultry and fish, especially salmon.

## 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.



NACHHALTIG  
AUSTRIA

