

# 2023 RIESLING 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>	Riesling 100 %   26 years
<b>Soil:</b>	loess alluvial gravel loam



## Cellar

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

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	6 g/l
<b>Acid:</b>	6.6 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2024 - 2026

## Wine Description

Subtly tart nose, grapefruits, green limes, citrus zest; crackling, tingling acidity that dominates until the end; lean, bone-dry, puristic.

## Food Pairing

Cold starters, such as smoked trout or salmon, fried fish with rice or potatoes, fish antipasti, grilled cheese skewers, baked spring rolls and much more.

## 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.



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