

# 2023 RIESLING LANGENLOIS KAMPTAL DAC



STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	2 different vineyards in Langenlois
<b>Normal Classification:</b>	Ortswein
<b>Varietal:</b>	Riesling 100 %   21 - 26 years
<b>Soil:</b>	loess alluvial gravel loam



## Cellar

<b>Harvest:</b>	handpicked
<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>	7.5 g/l
<b>Acid:</b>	7.4 g/l
<b>Certificates:</b>	Sustainable Austria
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2024 - 2027

## Awards

<b>Falstaff:</b>	91
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## Wine Description

Green peaches, physalis, lemongrass, also citrus-orientated in taste, with a crisp acidity; medium-bodied, open-hearted, lively.

## Food Pairing

Cold starters, smoked or grilled fish, cheese skewers, antipasti, Asian cuisine.

## 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.

