

GRÜNER VELTLINER KAMPTAL DAC 2024



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	3-4 different vineyards in Langenlois
Normal Classification:	Gebietswein
Varietal:	Grüner Veltliner 100 % 12 - 32 years
Soil:	loess loam



Cellar

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

Data

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3.7 g/l
Acid:	5.3 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027

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.



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