

2024 GRÜNER VELTLINER LANGENLOIS



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	various vineyards around Langenlois
Normal Classification:	Ortswein
Varietal:	Grüner Veltliner 100 % 12 - 27 years
Soil:	loam alluvial gravel



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:	3.4 g/l
Acid:	5.3 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2028

Awards

Falstaff Cup:	91
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Wine Description

Delicately smoky entrée, meadow herbs, fennel, green asparagus; moderate acidity, slightly tart undertones, orange zest, radicchio, caraway; medium-bodied, compact stature, already has some meat on the bone; lovely fruity-spicy finish.

Food Pairing

Grüner Veltliner is very versatile as a food companion. The Kamptal DAC Langenlois goes well with traditional Austrian cuisine, asparagus dishes and Mediterranean 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.



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