

RIESLING KAMPTAL DAC 2024



STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	3-4 different vineyards in Langenlois
Normal Classification:	Gebietswein
Varietal:	Riesling 100 % 27 years
Soil:	loess alluvial gravel loam



Cellar

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

Data

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	5.3 g/l
Acid:	6.2 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027

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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