

RIESLING LANGENLOIS KAMPTAL DAC 2024



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	2 different vineyards in Langenlois
Normal Classification:	Ortswein
Varietal:	Riesling 100 % 22 - 27 years
Soil:	loess alluvial gravel loam



Cellar

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

Data

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	5.7 g/l
Acid:	6.6 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2028

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.

