



# GRÜNER VELTLINER GRAND GRÜ KAMPTAL DAC RESERVE 2022

STEININGER

<b>Origin:</b>	Austria, Kamptal, Langenlois, Langenlois
<b>Quality grade:</b>	Kamptal DAC Reserve
<b>Site:</b>	Oberer Loiseumweingarten & Wechselberg
<b>Site Type:</b>	plains
<b>Varietal:</b>	Grüner Veltliner 100 %   25 - 40 years
<b>Soil:</b>	loess loam



## Cellar

<b>Harvest:</b>	handpicked   middle/october
<b>Fermentation:</b>	spontaneous
<b>Bottling:</b>	screw cap   middle/july 2023

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	5.1 g/l
<b>Residual Sugar:</b>	4.8 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 12 °C
<b>Optimum Drinking Year:</b>	2023 - 2033

## Wine Description

Light yellow-green colour, silver reflections. Delicately tobacco-like, fine nuances of ripe stone fruit, a hint of quince, delicate hints of mandarin zest. Juicy, elegant, fine peach fruit, mineral, a hint of fruit sweetness, honeydew melon on the finish, good length, a full-bodied food companion with ageing potential.

## Food Pairing

Typical Austrian cuisine or Asian dishes

