

GRÜNER VELTLINER GRAND GRÜ KAMPTAL DAC RESERVE 2022



STEININGER

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



Cellar

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

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.1 g/l
Residual Sugar:	4.8 g/l
Drinking Temperature:	8 - 12 °C
Optimum Drinking Year:	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

