



# GRÜNER VELTLINER KAMPTAL DAC 2022

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Vineyards from the Kamptal region
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 30 years
<b>Soil:</b>	loess loam

## Cellar

<b>Harvest:</b>	handpicked   beginning/october
<b>Mazeration:</b>	completely destemmed
<b>Fermentation:</b>	steel tank   temperature control: yes   17 °C
<b>Bottling:</b>	screw cap   end/february 2023

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.5 g/l
<b>Residual Sugar:</b>	3.1 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	2023 - 2024



## Wine Description

Perky, light citrus nose, a hint of green apple, with spicy-peppery influences on the palate; medium meshes, fine fruit with a finesse-rich structure - very clear varietal character.

## Food Pairing

Grüner Veltliner is very versatile as a food companion. The Kamptal DAC is ideal with starters, vegetarian dishes, but also with meat, poultry and fish, especially salmon.