



GRÜNER VELTLINER LANGENLOIS KAMPTAL DAC 2022

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal Ortswein
Site:	Vineyards from the village of Langenlois
Varietal:	Grüner Veltliner 100 % 10 - 25 years
Soil:	loam alluvial gravel

Vineyard Site:

Various vineyards around Langenlois combine loess, primary rock and limestone. The result is a wine with origin, tension and refined minerality.

Cellar

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

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.6 g/l
Residual Sugar:	3.8 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2023 - 2026



Wine Description

Delicately smoky entrée, meadow herbs, fennel, green asparagus; moderate acidity, slightly tart undertones, orange zest, radicchio, caraway; medium-bodied, compact stature, already has some meat on the bone; lovely fruity-spicy finish.

Food Pairing

Grüner Veltliner is very versatile as a food companion. The Kamptal DAC Langenlois goes well with traditional Austrian cuisine, asparagus dishes and Mediterranean cuisine.