



# GRÜNER VELTLINER LANGENLOIS KAMPTAL DAC 2022

STEININGER

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal Ortswein
<b>Site:</b>	Vineyards from the village of Langenlois
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 25 years
<b>Soil:</b>	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

<b>Harvest:</b>	handpicked   middle/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>	5.6 g/l
<b>Residual Sugar:</b>	3.8 g/l
<b>Certificates:</b>	vegan
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	7 - 10 °C
<b>Optimum Drinking Year:</b>	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.