

GRÜNER VELTLINER RIED STEINLEITEN KAMPTAL DAC RESERVE 2022



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Ried Steinleiten
Varietal:	Grüner Veltliner 100 % 10 - 30 years
Geographical Orientation:	south east
Sea Level:	220 - 260 m
Soil:	loess loam



Vineyard Site:

The name reflects both the site and its soil. From the plateau above Mollands, the vineyards slope southeast into the Kamptal. With only a thin layer of loess and gneiss, the vines reach deep into the rock. The result is a wine of minerality, depth, and structure.

Cellar

Harvest:	handpicked middle/october
Maceration:	completely destemmed
Fermentation:	spontaneous steel tank temperature control: yes
Maturing:	steel tank
Bottling:	screw cap beginning/july 2023

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5 g/l
Residual Sugar:	4.8 g/l
Drinking Temperature:	8 - 12 °C
Optimum Drinking Year:	2023 - 2033



Wine Description

Medium yellow colour, fruity aromas, ripe yellow apple, subtle citrus notes, finely embedded acidity, structure on the palate and length. A harmonious wine with elegance and substance.

Tasting Notes

Wiener Schnitzel vom Kalb, im Frühling sehr gut mit Spargel und Sauce Hollandaise oder anderem gegrilltem Gemüse mit Geflügel.

Food Pairing

Wiener schnitzel of veal, very good in spring with asparagus and hollandaise sauce or other grilled vegetables with poultry.

