

GRÜNER VELTLINER GRAND GRÜ KAMPTAL DAC RESERVE 2023



STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Oberer Loosiumweingarten & Wechselberg
Site Type:	plains
Varietal:	Grüner Veltliner 100 % 26 - 41 years
Soil:	loess loam



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	4.7 g/l
Acid:	5.3 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Optimum Drinking Year:	2024 - 2034

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.



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