



GRÜNER VELTLINER KAMPTAL DAC 2023

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Kamptal region
Normal Classification:	Gebietswein
Varietal:	Grüner Veltliner 100 % 11 - 31 years
Soil:	loess loam



Cellar

Harvest:	handpicked
Mazeration:	completely destemmed
Fermentation:	steel tank temperature control: yes 17 °C
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3 g/l
Acid:	5.2 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2026

Awards

Falstaff: 91

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.



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