

GRÜNER VELTLINER RIED SPIEGEL KAMPTAL DAC RESERVE 2023



STEINGER

Origin: Austria, Kamptal, Langenlois, Langenlois

Quality grade: Kamptal DAC Reserve

Site: Ried Spiegel

Normal Classification: Lagenwein

Site Type: plains

Varietal: Grüner Veltliner 100 % | 11 - 31 years

Vineyard Site:

The northeast-stretching ridge south of Langenlois forms the basis of a distinctive single vineyard at 207 to 272 meters above sea level. The deep, calcareous soils originate from massive deposits of loess, interspersed with gravel layers and ancient soil formations from various climatic phases. This combination results in fertile, well-aerated soils that give the wines richness, balance, and fine minerality.

Cellar

Harvest: handpicked

Mazeration: completely destemmed

Fermentation: spontaneous
steel tank

Maturing: acacia barrel | used barrel | 9 month(s)

Bottling: screw cap

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Acid: 5.3 g/l

Residual Sugar: 4.8 g/l

Certificates: Sustainable Austria

Drinking Temperature: 8 - 12 °C

Aging Potential: 10 years

Optimum Drinking Year: 2024 - 2034

Awards

Falstaff: 93

Wine Description

Yellow fruit and dark spicy notes, delicate leafy-herbal and green-spicy hints, cornfield, later also pear puree and melon; tightly woven, finely structured, with a medium-bodied base, open-hearted and very appealing.

Food Pairing



NACHHALTIG
AUSTRIA



This wine, with its yellow fruit and spicy notes, pairs excellently with a variety of dishes. It particularly complements grilled fish, light meats such as poultry, and aromatic goat cheese dishes. It also shines alongside herb or vegetable quiches, as well as fresh, spicy salads, where it reveals its full elegance and freshness.