

GRÜNER VELTLINER RIED STEINLEITEN KAMPTAL DAC RESERVE 2023



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Ried Steinleiten
Normal Classification:	Lagenwein
Varietal:	Grüner Veltliner 100 % 11 - 31 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
Mazeration:	completely destemmed
Fermentation:	spontaneous steel tank temperature control: yes
Maturing:	steel tank
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	5.3 g/l
Acid:	5.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2024 - 2034



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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.

Food Pairing

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