



RIESLING KAMPTAL DAC 2023

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Kamptal region
Normal Classification:	Gebietswein
Varietal:	Riesling 100 % 26 years
Soil:	loess alluvial gravel loam

Cellar

Harvest:	handpicked
Mazeration:	completely destemmed
Fermentation:	steel tank temperature control: yes
Maturing:	steel tank
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	6 g/l
Acid:	6.6 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2026

Wine Description

Subtly tart nose, grapefruits, green limes, citrus zest; crackling, tingling acidity that dominates until the end; lean, bone-dry, puristic.

Food Pairing

Cold starters, such as smoked trout or salmon, fried fish with rice or potatoes, fish antipasti, grilled cheese skewers, baked spring rolls and much more.

