



RIESLING LANGENLOIS KAMPTAL DAC 2023

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the Village of Langenlois
Normal Classification:	Ortswein
Varietal:	Riesling 100 % 21 - 26 years
Soil:	loess alluvial gravel loam

Cellar

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

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	7.5 g/l
Acid:	7.4 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2024 - 2027

Awards

Falstaff: 91

Wine Description

Green peaches, physalis, lemongrass, also citrus-orientated in taste, with a crisp acidity; medium-bodied, open-hearted, lively.

Food Pairing

Cold starters, smoked or grilled fish, cheese skewers, antipasti, Asian cuisine.

