



# RIESLING LANGENLOIS KAMPTAL DAC 2023

STEININGER

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

## Cellar

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	steel tank   temperature control: yes
<b>Maturing:</b>	steel tank
<b>Bottling:</b>	screw cap

## Data

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

