

2024 GRÜNER VELTLINER GRAND GRÜ KAMPTAL DAC RESERVE



STEININGER

Origin:	Austria, Kamptal, Langenlois, Langenlois
Quality grade:	Kamptal DAC
Site:	Ried Spiegel
Site Type:	plains
Varietal	Grüner Veltliner 100 % 27 - 42 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

Bottling screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3.6 g/l
Total Sulfur:	4.9 mg
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Optimum Drinking Year:	2025 - 2035

Wine Description

The nose reveals yellow-fruited and dark-spicy notes, accompanied by subtle leafy herbal and green-spicy hints, rounded by a touch of grain field. With aeration, nuances of pear purée and melon emerge. On the palate, the wine shows a tightly woven, finely textured structure with medium body, open, and highly appealing.

Food Pairing

With its yellow-fruited and spicy character, this wine proves to be a highly versatile food companion. It shows particularly well with grilled fish and light meat dishes such as poultry. Aromatic goat cheese dishes, herb or vegetable quiches, and fresh, spicy salads also highlight its elegance and freshness.



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