

2024 GRÜNER VELTLINER KAMPTAL DAC



STEININGER

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| Origin: | Austria, Kamptal |
| Quality grade: | Kamptal DAC |
| Site: | Vineyards from the Kamptal region |
| Normal Classification: | Gebietswein |
| Varietal: | Grüner Veltliner 100 % 12 - 32 years |
| Soil: | loess loam |



Cellar

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| Harvest: | handpicked |
| Fermentation: | steel tank |
| Bottling: | screw cap |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 3.7 g/l |
| Acid: | 5.3 g/l |
| Certificates: | Sustainable Austria |
| Drinking Temperature: | 7 - 10 °C |
| Optimum Drinking Year: | 2025 - 2027 |

Wine Description

Bright pale green-yellow with silver highlights. Herbal nose with hints of moss and lichen, spicy herbal notes, and subtle grassy nuances. On the palate, fresh and straightforward, with flavors of rhubarb and yellow-green apples. Lively acidity, crisp texture, and a charmingly drinkable, vibrant summer wine.

Food Pairing

Excellent with cold platters of spreads, prosciutto, and soft cheeses. Pairs beautifully with herb-crusted grilled fish, citrus-dressed salads, or roasted green asparagus with Parmesan. Also a delightful match for Mediterranean antipasti or seasonal vegetable dishes.

