

2024 GRÜNER VELTLINER KAMPTAL DAC



STEININGER

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

Harvest	handpicked
Fermentation	steel tank
Bottling	screw cap

Data

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.

