



GRÜNER VELTLINER KAMPTAL DAC 2024

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
Allergens:	sulfites
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.

