

# 2024 GRÜNER VELTLINER LANGENLOIS



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>              | Grüner Veltliner                         |
| <b>Soil:</b>                  | loam<br>alluvial gravel                  |

## Vineyard Site:

Various vineyards around Langenlois combine loess, primary rock and limestone. The result is a wine with origin, tension and refined minerality.

## Cellar

|                      |            |
|----------------------|------------|
| <b>Harvest:</b>      | handpicked |
| <b>Fermentation:</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>        | 3.4 g/l                  |
| <b>Acid:</b>                  | 5.3 g/l                  |
| <b>Drinking Temperature:</b>  | 7 - 10 °C                |
| <b>Optimum Drinking Year:</b> | 2025 - 2028              |

## Wine Description

A fresh, slightly smoky opening with notes of green pineapple, a touch of banana, and green pepper. Juicy on the palate with lively acidity and hints of candied citrus peel in the mid-palate. A youthful, vibrant Veltliner with clear contours and an animating finish.

## Food Pairing

A lively match for spring dishes like asparagus with lemon butter or fresh cheese with garden herbs. Also excellent with light fish or poultry preparations featuring peas, zucchini, or fennel. The wine's crisp acidity brings freshness and lifts delicate vegetable flavors.

