



GRÜNER VELTLINER LANGENLOIS KAMPTAL DAC 2024

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Vineyards from the village of Langenlois
Normal Classification:	Ortswein
Varietal:	Grüner Veltliner
Soil:	loam 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

Harvest:	handpicked
Fermentation:	steel tank
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3.4 g/l
Acid:	5.3 g/l
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	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.

