

2024 GRÜNER VELTLINER RIED LAMM 1 ÖTW ERSTE LAGE KAMPTAL DAC



STEININGER

Origin:	Austria, Kamptal DAC
Quality grade:	Kamptal DAC
Site:	Ried Lamm
Normal Classification:	1. ÖTW Erste Lage
Site Type:	plains
Varietal	Grüner Veltliner 100 % 25 - 40 years



Vineyard Site:

At the southeastern foot of the Heiligenstein lies one of the warmest sites in the winegrowing region. The soils are predominantly calcareous, composed of loess-derived loamy-sandy silt. Higher up, beneath the loess, the calcareous-poor to calcareous-free silts and sandstones of the Zöbing Formation emerge. This geological diversity gives the wines power, spiciness, and a distinctive minerality.

Cellar

Harvest	handpicked
Fermentation	spontaneous small oak barrel new barrel
Bottling	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.6 g/l
Acid:	4.7 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	8 - 12 °C
Aging Potential:	15 years
Optimum Drinking Year:	2025 - 2040



Wine Description

Bright golden yellow with silver highlights. On the nose, tropical fruit, greengage, and white apple, complemented by delicate herbal spice and a hint of blossom honey. Juicy and smooth on the palate with medium body, subtle fruit sweetness, and gentle acidity. Pear, spiced tobacco, and a touch of honey linger in the long, fruit-driven finish.

Food Pairing

A charming companion to classic Austrian cuisine – from hearty dishes such as fried chicken or Wiener Schnitzel to fine starters, poultry, and light vegetable creations. Harmonious and versatile at the table.