



GRÜNER VELTLINER RIED LOISIUM KAMPTAL DAC 2024

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Ried Loisium
Normal Classification:	Lagenwein
Varietal:	Grüner Veltliner 100 % 12 - 32 years
Soil:	loess loam

Vineyard Site:

The Loisium vineyard is located directly behind our winery. The New York architect Steven Holl planned the Loisium wine world in the middle of our vineyard. The label of the Grüner Veltliner Ried Loisium Kamptal shows the first construction plans of the Loisium wine project. In the middle you can see the entrance building with the Loisium Vinothek (grey), below it the cellar labyrinth (red) and the Loisium Wine & Spa Hotel (yellow) at the top.

Cellar

Harvest:	handpicked
Fermentation:	steel tank
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.8 g/l
Acid:	5.1 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2035

Wine Description

An inviting nose with earthy undertones, spiced tobacco, and white pear. The palate is marked by substance and a fine creaminess, with a delicate texture. A medium-bodied Veltliner with surprising brightness, clear definition, and impressive length.

Food Pairing

A refined match for traditional Wiener schnitzel, especially in spring with green asparagus and hollandaise. Also well suited to roasted poultry with young vegetables or creamy herb risottos, offering both balance and charm.



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