

2024 GRÜNER VELTLINER RIED STEINLEITEN

RIED STEINLEITEN



STEINGER

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| Origin: | Austria, Kamptal |
| Quality grade: | Kamptal DAC Reserve |
| Site: | Ried Steinleiten |
| Normal Classification: | Lagenwein |
| Varietal: | Grüner Veltliner 100 % 12 - 32 years |
| Geographical Orientation: | south east |
| Sea Level: | 220 - 260 m |
| Soil: | loess loam |

Vineyard Site:

The name reflects both the site and its soil. From the plateau above Mollands, the vineyards slope southeast into the Kamptal. With only a thin layer of loess and gneiss, the vines reach deep into the rock. The result is a wine of minerality, depth, and structure.

Cellar

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| Harvest: | handpicked |
| Maturing: | steel tank |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 3.4 g/l |
| Acid: | 5.1 g/l |
| Certificates: | Sustainable Austria |
| Drinking Temperature: | 8 - 12 °C |
| Aging Potential: | 10 years |
| Optimum Drinking Year: | 2025 - 2035 |

Wine Description

A cool, spicy opening with notes of forest floor, bay leaf, mint, and a hint of black pepper. On the palate, a lively burst of acidity is met with ripe citrus fruit. The wine is tightly woven, crystal-clear in structure, and full of tension. Its power remains subtle – hidden beneath vibrant minerality and refined elegance.

Food Pairing

A versatile companion to Wiener schnitzel with asparagus, Mediterranean fish and poultry dishes, or vegetarian classics like roasted asparagus and herb pasta. It also shines alongside fine cheeses such as goat cheese or Comté, with its cool spice, minerality, and elegant structure.



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