

GRÜNER VELTLINER RIED STEINLEITEN KAMPTAL DAC RESERVE 2024



STEINGER

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

Harvest:	handpicked
Maturing:	steel tank

Data

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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