



# Kamptal Grüner Veltliner 2024

Kamptal DAC

**Quality grade:** Kamptal DAC  
**Varietal:** Grüner Veltliner 100 % | 45 - 1980 years



## Cellar

**Harvest:** handpicked

## Data

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12 %  
**Residual Sugar:** 1 g/l  
**Acid:** 6.3 g/l  
**Allergens:** sulfites  
**Drinking Temperature:** 9 - 10 °C  
**Aging Potential:** medium (6 years)  
**Optimum Drinking Year:** 2025 - 2028

## Wine Description

With its pale yellow colour and its shimmers of green, this glass of wine is a real pleasure to look at. A clear and fruity bouquet of classic purity paired with a fine taste of lemon can be smelled. Speaking of taste, the Grüner Veltliner classic Kamptal DAC convinces with its pleasing acidity content – you are even able to feel the soil's minerality. Besides being a noticeably exotic wine, this Grüner Veltliner also stands out due to its delicate spice in taste that can also be found in the long lingering finish.

## Food Pairing

Light and simple appetisers, grilled white meat, Asian cuisine, salad variations

