

# 2024 RIESLING KAMPTAL DAC



STEINGER

|                               |                                   |
|-------------------------------|-----------------------------------|
| <b>Origin:</b>                | Austria, Kamptal                  |
| <b>Quality grade:</b>         | Kamptal DAC                       |
| <b>Site:</b>                  | Vineyards from the Kamptal region |
| <b>Normal Classification:</b> | Gebietswein                       |
| <b>Varietal:</b>              | Riesling 100 %   27 years         |
| <b>Soil:</b>                  | loess<br>alluvial gravel<br>loam  |

## Cellar

|                      |            |
|----------------------|------------|
| <b>Harvest:</b>      | handpicked |
| <b>Fermentation:</b> | steel tank |
| <b>Bottling:</b>     | screw cap  |

## Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 12.5 %                   |
| <b>Residual Sugar:</b>        | 5.3 g/l                  |
| <b>Acid:</b>                  | 6.2 g/l                  |
| <b>Certificates:</b>          | Sustainable Austria      |
| <b>Drinking Temperature:</b>  | 7 - 10 °C                |
| <b>Optimum Drinking Year:</b> | 2025 - 2027              |

## Wine Description

A restrained nose with delicate hints of gooseberry and citrus. With a bit of air, lively aromas of grapefruit and yellow apple unfold. On the palate, crisp and playful acidity meets a medium-bodied structure. A clearly defined Grüner Veltliner with bright fruit and refreshing balance.

## Food Pairing

Perfect with cold starters such as smoked trout or salmon, pan-fried fish with rice or potatoes, fish antipasti, grilled cheese skewers, or crispy spring rolls. A versatile companion for light, aromatic dishes.

